



SPECIFICATION

PRODUCT DETAILS			
Product Name	Salt and Pepper squid		
Product Description	Salt & Pepper Squid Pieces,prefried, 65-70% squid,3-5cm*3-5cm		
Country Of Origin	CHINA		
Country Of Origin Statement	Production of China		

SUSTAINABILITY INFORMATION	
Fish/Seafood Species In Product	Wild caught squid
Species Scientific Name	Dosidicus Gigas
Aquaculture/Wild Caught	Wild Caught
Fishery Name (Wild Caught)	FAO87
Sustainable?	no

PRODUCT FORMULATION			
PRODUCT FORMULATION INGREDIENT	QUANTITY		
Squid	65-70%		
Predust	Approx 5%		
Batter mix	Approx 8.5%		
Breader	Approx 20%		
Soybean Oil	Approx 1.5%		
Does this product contain Palm or Palm based derivatives? If so, please list, including %		No	

PRODUCT PICTURES	
Product	After cooking
	

PRODUCT LABELLING DETAILS

SPECIFICATION

Ingredient Declaration On Pack	Squid (65%) [<i>Dosidicus gigas</i> (64.9%), Acidity Regulators (330, 331)], Thickeners (1420, 1422), Coriander Seed Powder, Wheat Flour, Salt (2.3%), Wheat Starch, Rice Flour, Soybean Oil, Raising Agents (450i, 500ii), Dextrose, Wheat Gluten, Egg White Powder, Corn Flour, Dry Yeast, Pepper (0.5%), Sugar, Xanthan Gum (415), Yeast Extract
Mandatory and advisory warning statements	Allergens: Contains Squid, Gluten, Wheat, Egg, Soybean May be present Crustaceans and Fish

PRODUCT HANDLING REQUIREMENTS	
Temperature Requirements	Store at or below -18°C
Best Before Date	24 months from production date
Storage & Handling Requirements	At all times the Finished Products shall be maintained in a frozen condition and stored at a constant temperature of minus eighteen (-18) degrees Celsius or lower. Do not refreeze.
Cooking instructions	Cook from frozen. Deep Fry 1.Preheat oil to 180°C 2.Deep fry for 2-3 minutes,until golden brown. Oven Bake 1.Preheat oven to 230°C 2.Bake from frozen for 12 minutes, 6 minutes on each side or until golden brown and cooked through.

QUALITY CRITERIA			
	GREEN – ACCEPTABLE	AMBER - MARGINAL	RED – UNACCEPTABLE
Physical Shape	Lightly curled portions of squid		Broken pieces
Appearance	Lightly curled portions of pineapple cut squid with flecks on pepper Inner squid membrane – pineapple cut by machine (membrane not removed) Outer squid membrane – score straight line (membrane not removed)		Gaps in crumb or not evenly coated
Dimensions			
Flavour	Pepper flavour with savoury cooked crumb flavour and delicate squid flavour.		Off flavours
Colour	Yellow golden when cooked		Burnt colour
Aroma	Baked crumb aroma, slight peppery aroma. Mild seafood/squid aroma. No off odours.		Off odors
Texture	Firm to bite, not rubbery or mushy		Soft, mushy squid. Soggy coating
Defects	No foreign objects		Foreign bodies