



MINH PHU SEAFOOD CORP

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PRODUCT SPECIFICATION

1. **Product name:** Frozen IQF Vannamei Cooked Peeled Tail On.
2. **Latin name:** *Litopenaeus Vannamei*
3. **Product description:**
 - IQF Frozen Cooked PTO (Cut deveined) Vannamei, treatment with STPP. ASC Certificate.
4. **Ingredients:** Prawns (Crustaceans) (96%), [Salt, Water, Stabiliser: E451, E452] (4%).
5. **Color:** Natural as per species
6. **Allergens:** Shrimp (Crustacean)
7. **Product size:** 41/50 pcs/lb
8. **Packing:** 1 × 10kg (net weight 8kg/package).
9. **Brand:** Minh Phu/Customer brand
10. **Product properties:**

10.1 - Physical properties:

Appearance: Fresh and clean in appearance

Temperature: Core of product $\leq -18^{\circ}\text{C}$

Texture: Firm

Taste: Typical of Shrimp with no strange taste

Smell: Natural smell

Color: Natural as per species

Uniformity: < 1.3 (10% pieces largest shrimp per bag/10% pieces smallest shrimp per bag.)

Glaze: 20%

10.2 – Defects

No.	Defects	Tolerance
01	De-hydration	None
02	Black spot on meat	None
03	Foreign matter (Not belong to shrimp)	None
04	Discoloration	$\leq 5\%$ by count
05	Broken/damaged	$\leq 3\%$ by weight
06	Dirty Neck Meat	$\leq 5\%$ by count
10	Clumping	$\leq 5\%$ by weight
11	Vein	$\leq 5\%$ by count

12	Legs, shell, swimming	≤ 5pcs/1 kg
13	Wrong cut	≤ 5% by count
	Total	≤ 15%

10.3 – Microbiological standard:

No	Parameters	Limit	Testing method	Frequency
Finish product				
1	Total Aerobic Plate Count	1.0*10 ⁴ cfu/g	AOAC 990.12:2002	Daily (Internal Lab)
2	Total Coliforms	<10 cfu/g	AOAC 998.08:2002	
3	Th. coliform	<10 cfu/g	NMKL 125 4 th 2005	Base on Minh Phu plan (External Lab)
4	Staphylococcus aureus	<10 cfu/g	AOAC 2003.11:2007	
5	E. coli	<10 cfu/g	AOAC 998.08:2002	
6	Salmonella	Neg/25g	NMKL 71 5th 1999	
7	V.Cholerae	Neg/25g	FDA Chapter 9 5th 2004	
8	V.Parahaemolyticus	Neg/25g	FDA Chapter 9 5th 2004	
9	L.monocytogenes	Neg/ 25g	ISO 11290-1:2004	
10	Moulds & Yeasts	10 cfu/g	AOAC 997.02:2002	
11	Clostridium perfringens	10 cfu/g	NMKL 95 3rd 1997	

10.4– Chemical standard: reference to TCCS 12/MPHG standard

Parameters	Limit	Testing method	Frequency
Chloramphenicol	Not permit	ELISA	Each lot (Internal Lab) Every month (external Lab)
Nitrofurals: - Furazolidone (AOZ) - Furaltadone (AMOZ) - Nitrofurantoin (AHD) - Nitrofurazone (SEM)	Not permit Not permit Not permit Not permit	ELISA ELISA LC/MS/MS LC/MS/MS	Each lot (Internal Lab) Every month (external Lab)

Fluoroquinolones: - Enrofloxacin - Ciprofloxacin	Not permit Not permit	LC/MS/MS LC/MS/MS	Each lot (<i>Internal Lab</i>) Every month (<i>external Lab</i>)
Oxytetracycline	Not permit	LC/MS/MS	Each lot (<i>Internal Lab</i>) Every month (<i>external Lab</i>)
Sulfonamide group	Not permit	LC/MS/MS	

Malachite green total and Leucomalachite green	Not permit	LC/MS/MS	
Trifluraline	Not permit	GC/ECD	Each 2 month (<i>External Lab</i>)
Doxycycline	100ppb	LC/MS/MS	Each month (<i>External Lab</i>)
Lead (Pb)	0.5 ppm	Base on EU standard	Every year (<i>External Lab</i>)
Mercury (Hg) **	0.5 ppm		
Cadmium (Cd) **	0.5 ppm		
Arsen (As) **	2.0ppm	Base on FDA standard	
SO ₂	<10 ppm	Base on 1471/QĐ- BNN-QLCL	Each lot (<i>Internal Lab</i>) Each month (<i>external Lab</i>)
Pesticide and other: (PCBs, Dioxin, PAH, TDE,..)	Depend on each kind of pesticide	Base on EU, FDA standard	Every year (<i>External Lab</i>)

11. Preparation instructions

Place desired portion of frozen shrimp in to a strainer and rinse slightly under cold water for approximately 5 - 8 minutes depend on size. While rinsing, lightly rotate shrimp to ensure even thawing. Ready to eat. DO NOT REFREEZE

12. Storage and delivery

Keep frozen at – 18⁰C or below

13.Shelf life:

24 months from the production date when properly stored at -18⁰C or below.

14. Quality certifications:

HACCP, GMP, SSOP, ISO 22000: 2005, BRC Global standard Food, BAP, HALAL,
GLOBAL GAP, WCA, BSCI, ASC.

15.Origin: Vietnam

Production method: aquaculture

Farm/catching area & method: Farm Minh Phu Kien Giang and Minh Phu Loc An – Vietnam,
harvested by cast nets.

ASC-number of the farm: + Minh Phu Kien Giang CERTIFICATE N^o: CUP-C848194- ASC-01-2018-SH.

16. Nutritional Information

Average nutritional values per 100g	
ENERGY kJ / kcal	279.68kJ/66.8kcal
FAT	0.18g
OF WHICH SATURATES	0.06g
CARBOHYDRATES	0g
OF WHICH SUGARS	0g
PROTEIN	16.30g
FIBRE	0g
SALT	0.735g

17.Packer:

MINH PHU SEAFOOD CORP. (DL 145)

Industrial Zone Ward 8, Ca Mau city, Ca Mau province, Vietnam.

ASC-certificate number ASC-C- 00453.

Ca Mau, March 10, 2021



Quality Manager Director

Ta Thi To Trang

