

Shrimp, Peeled & Deveined/Tail-on/EZ - Peel



Label Requirements: Product description to include size, country of origin, pack size, net weight, frozen, packer/brand, pack date, best by date, and lot number.

Receiving: Inspect for quality and safety: damaged packaging, leaks, evidence of thawing/re-freezing



Temperature: Temp product/Frozen state

Ingredient Statement: Shrimp and processing aids

Finished Product Shelf-Life: Frozen 24 months, or FEFO.

Size	Target count per pound
41/50	41 - 50
26/30	26 - 30
21/25	21 - 25
16/20	16 - 20

Defects (by weight or instances)

Black Spot (<1%)	Pieces/Damaged/Broken (Meat < 4 segment, 2%; Tail 4 segment, <3%)	Dehydration (<1%)
		
Loose Shell (<3/lb.)	Vein (<3%)	Clumps (<3%)
		

Quality

A. Defects See table.

B. No tolerance for:

1. No tolerance for shrimp with decomposition.
2. No tolerance for meat damaged by improper handling and/or storage.

C. Shrimp Quality/Safety

- A. Appearance: Meat white, blue or gray and uniform throughout. Acceptable 2 consecutive color shade variations.
- B. Texture: Flesh to be firm and moist; not mushy, chalky or tough; no mushy first segment, not muddy.
- C. Odor: Freshly caught and processed.
- D. Flavor: Typical of freshly harvested and processed shrimp.

Storage, Handling and Preparation –

Keep frozen until ready to thaw. Place in drip Lexan and slack thaw under refrigeration for 24-36 hours. Further preparation per recipe as stated in cards.

Claims –

Out of spec product claims should only be based on the amount of unusable product. Average counts per pound must fall between the established range (see table below).

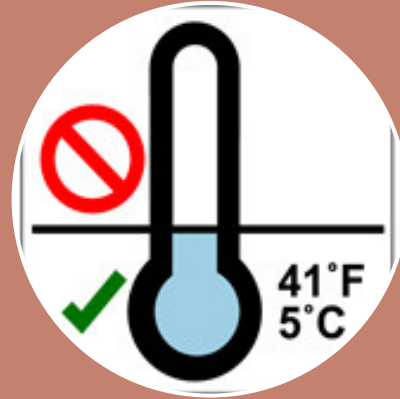
Count per Pound Procedure

1. Weigh full bag of frozen shrimp.
2. Count all the shrimp in a full (previously unopened) bag.
3. Divide the counted number of shrimp in the full bag by the label stated net weight of the bag.



Receiving

- Ensure product comes off the truck and immediately into freezer.
- Inspect each item for quality and safety.
- By adhering to these standards, we will efficiently manage our inventory, reduce food waste, and consistently deliver fresh and high-quality products to our valued customers.



Quality/Safety Evaluations

- If the product shows any signs of spoilage, decay, cooking or off odors, it's best to discard it.
- Thaw under refrigeration.
- Follow Credit guidelines if quality and safety measures are not met.



Storage and Shelf life

- Rotate stock using the First-expired, First-Out (FEFO) method.
- All Product must be stored immediately upon receipt in the freezer.
- Monitor the storage temperature regularly.

Receiving and Storage Guidelines