

ARGENTINIAN SHRIMPS

Pleoticus muelleri

Product name	
Product name	Argentinian shrimps
Scientific name	<i>Pleoticus muelleri</i>
Amacore Description	
Amacore Item code	196013, 196014, 196015
Product Description	Raw, frozen, peeled, deveined (cut), uncompensated glazing, IQF, Wild caught, 80% New weight \pm 5% tolerance
Material	Double frozen
Size per lbs	13/15, 16/20, 21/30
Uniformity	<1.5%
Broken shrimp	<2%
Origin	
Country of origin	India
Catching method	Trawls
Catching area	FAO 41, Atlantic Southwest
Ingredients	
Crustacean	100%
Water	
Other additions	E 223
Allergens	
Crustacean, Sulfite	

Preparation instructions

Heat product well before consumption (5 minutes at 180 °C).

Storage conditions

Keep frozen at – 18 °C or below.
Do not refreeze after defrosting.
Shelf life 24 months, calculated from production date.

Nutritional values per 100 g		
Energetic values	84	kcal
Energetic values	339	kJ
Fats	1.5	g
of what saturated	0.1	g
Carbohydrate	0.0	g
of what sugars	0.0	g
Proteins	17.7	g
Salt	0.5	g



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Amacore Seafood

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Microbiological quality according (EC) N. 2073/2005

Parameter	N (cfu/g)
Total Plate Count	< 100.000
E.coli	< 10
Listeria monocytogenes	Absent
Salmonella	Absent
Vibrio cholerea	Absent
Vibrio parahaemolyticus	Absent
Coliformae	<10
Staphylococcus aureus	<100
Sulphite reducing clostridia	<10



Chemical criteria according (EC) N. 1881/2006

Parameter	N (mg/kg)
Mercury	<0.50
Lead	<0.50
Cadmium	<0.50
Histamine	<100
Sodium metabisulphite	<50 PPM

Packaging specification	
Primary packaging*	
Type of packing material	PE polybag with rider
Dimensions (LxBxH)	25x38cm
Secondary packaging	
Type of packaging	Carton masterbox 10kg
Dimensions (LxBxH)	38 x 26 x 26 cm

*Amacore primary packaging material meets the requirements in EU Regulations 10/2011 and 1935/2004.

In order to kill viable parasites that may be a risk to the health of the consumer all products of Amacore b.v. are frozen for at least 24 hours at minus 20C. Furthermore all products of Amacore b.v. are inspected on visible parasites during processing.

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