

Issue Date: 31st May 2018

Rev: 02

Product Code: 7991



PRODUCT SPECIFICATION

Product Name: Panko Squid Rings

Product Code: 7991

Brand: Pacific West

Product Description: Frozen raw premium squid rings coated with coarse Japanese breadcrumb.
Product is non par fry.

Finished Product Attributes and Data

Physical Parameter

Parameter Specification

Size

25 – 35 rings/kg

Meat Content

60% average

Packing

Carton – 4Kg

Inner – 1 × 4Kg

Appearance

Tenderised squid rings coated with coarse white Japanese breadcrumb.

Nutritional Information

Servings Per Pack: 40		
Serving Size: 100 g		
	Avg Qty Per Serving	Avg Qty Per 100g
Energy	481 kJ (115 Cal)	481 kJ (115 Cal)
Protein	9.8 g	9.8 g
Fat	Total	1.7 g
	Saturated	1.1 g
Carbohydrate	Total	15.1 g
	Sugars	1.3 g
Sodium	336 mg	336 mg

Nutritional values are based on average figures. Actual serving size and nutrient values may differ due to factors such as seasonal variation of ingredients and raw materials. This information is correct at the time of analysis.

Ingredient Listing

Squid (60%), Breadcrumb [**Wheat** Flour, Palm Oil, Sugar, Salt], Batter [**Wheat** Flour, Water, Thickener (1442), Sugar, Salt, Mineral Salts (450, 500), Flavour Enhancer (621), Pepper, **Soy** Flour, Celery].

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Allergy Advice:

Contains Molluscs, Wheat (Gluten), Soybean.

May contain traces of Fish, Crustaceans, Milk, Eggs, Sulphites.

Cooking Instructions

Deep Fry: Cook from frozen. Preheat oil to 180°C. Cook fish for 2-3 minutes or until golden brown.

(All cooking appliances vary in performances, these are guidelines only)

Country of Origin

Malaysia/Myanmar.

Manufacturer HACCP or Food Safety Programmes

4.1 Food Safety Programmes: HACCP- 3rd Party Audit Organization: Ministry of Health Malaysia

4.2 Food Safety Programmes: British Retail Consortium (BRC) Technical Standard - 3rd Party Audit Organization: National Britannia Certification Limited.

Shelf Life

This product has a shelf life of 24 months from the date of manufacture.

Handling, Storage and Distribution

The finished product must be stored at or below -18°C. Do not refreeze.