

292/33/50 Binh loi Street, Binh Thanh District, Ho Chi Minh City, Viet Nam.

Tel: +84 8 39977678

Fax: +84 8 39977679

Email: info@amandaseafood.com

Web: www.amandaseafood.com

PRODUCT SPECIFICATION: IQF COOKED BABY YELLOW CLAM MEAT

Product						
Name	IQF COOKED BABY YELLOW C	LAM MEAT				
Latin Name	Paphia undulata					
Origin	Wild caught FAO 71					
Catching methods	Bottom otter trawls					
Processed in	Viet Nam					
Packed in	Vietnam					
Quality						
Size		Frozen Cooked IQF, Cleaned Yellow Clam meat				
3126	700/1000, 1000/1500 (pcs/kg	700/1000, 1000/1500 (pcs/kg)				
Physical Product Description	ion					
Frozen	IQF cooked baby Clam meat,	IQF cooked baby Clam meat, shell removed.				
Color	Typical yellow color, No disco	Typical yellow color, No discoloration				
Odor	Characteristic, no strange/off	Characteristic, no strange/off odor				
Texture	Typical firm					
Flavor	Typical flavor, no off flavor					
Ingredients		Clam meat with 10% glazing water				
PACKAGING						
	Packing style					
Clared weight		Packing style				
Glazed weight		1000 gram /1kg bag				
Deglazed weight		900 gram /bag				
Carton		10 x 1000g plain bags with rider				
	Primary Packaging	Secondary Packaging				
Туре	Inner bag	Carton				
Material	PE/PE	cardboard				
Brand	AMANDA	AMANDA				
	Serving Size	100g				
Nutrition Values	Energy	148Kcal/620KJ				
	Total Fat	2g				
	Saturated Fatty Acids	0.188g				
	Monounsaturated fatty Polyunsaturated fatty a					
	Salt	3g				
	Total carbon hydrate	5.1g				
	Sugar	0.00g				
	Protein	26g				



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Transport, Storage and Shelf life

Storage Temperature

Below – 18°C

Delivery Temperature

Below – 18°C

Shelf life

24 months since production date (DD/MM/YYYY)

Quality marks						
	Product is free toxin Product is not irradiated Product is not genetically modified Product is fully traceable Product is free of pesticides & herbicides Product is free of forbidden antibiotics and medicines Product is free of foreign matters					
Allergens Declaration						
	Present in the product	If yes, in which raw material is it present	Present in other products manufactured on the same line	Present in the same manufacturing plant		
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No	No	No	No		
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	No	No	No	No		
Sesame or its derivatives, e.g., paste and oil etc.	No	No	No	No		
Milk or its derivatives, e.g., sodium caseinate, whey and yogurt powder etc.	No	No	No	No		
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	No		
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	No	No	No	No		
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels,	Yes	Yes	Yes	Yes		



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oysters, cockle and scallops) or their derivative, e.g., extracts etc.					
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	No	No	No	No	
Wheat, triticale or their					
derivatives , e.g., oats, flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer, tricle, farro, atta, bulgur, einkorn etc.	No	No	No	No	
Gluten and sources other than wheat, wheat, including spelt and kamut, or oats, barley, rye or triticale or any part thereof.	No	No	No	No	
Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard, mustard oil etc	No	No	No	No	
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	No	No	
Microbiological Standards					
Parameters	Standard (m)	Critical li	mits(M)	Unit	
Total plate counts	< 10 000	< 100	000	cfu/g	
Enterobacteriaceae	< 100	<10	00	cfu/g	
Staphylococus aureus	< 50	< 1	00	cfu/g	
E. coli	Negative	Nega	tive	cfu/g	
Vibrio para	Negative	Nega	tive	/25gr	
Salmonella spp.	Negative	Nega	tive	/25gr	
Listeria monocytogene	Negative	Nega	tive	/25gr	
Chemical Standards					
Chloramphenicol	Not detected				
Pb	1.5 mg/kg				
Cd	1.0mg/kg				
Hg	0.5mg/kg				
AQUACULTURE AND FURTHER PROC	ESSING ARE TO BE PER	FORMED UNDER GOO	DD AQUACULT	URE PRACTICES (GAP), GOOD	
AQUACULTURE AND FURTHER PROC				,	

AQUACULTURE AND FURTHER PROCESSING ARE TO BE PERFORMED UNDER GOOD AQUACULTURE PRACTICES (GAP), GOOD MANUFACTURING PRACTICES (GMP) AND HACCP PRINCIPLES AS GOVERNED BY FEDERAL AND LOCAL REGULATIONS INCLUDING EU REGULATIONS



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Product pictures









Subscription

Company: Amanda Seafood Co. Ltd

Name: Doan Van Danh

Position: Quality Assurance Manager

Date: 03 December 2020

Signed