



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	
	<input checked="" type="checkbox"/> Product is free toxin <input checked="" type="checkbox"/> Product is not irradiated <input checked="" type="checkbox"/> Product is not genetically modified <input checked="" type="checkbox"/> Product is fully traceable <input checked="" type="checkbox"/> Product is free of pesticides & herbicides <input checked="" type="checkbox"/> Product is free of forbidden antibiotics and medicines <input checked="" type="checkbox"/> 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
<b>Peanut or its derivatives</b> , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as <b>ground nut</b> .	No	No	No	No
<b>Tree Nuts</b> (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
<b>Sesame or its derivatives</b> , e.g., paste and oil etc.	No	No	No	No
<b>Milk or its derivatives</b> , e.g., sodium caseinate, whey and yogurt powder etc.	No	No	No	No
<b>Eggs or its derivatives</b> , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	No
<b>Fish or its derivatives</b> , e.g., fish protein, oil and extracts etc.	No	No	No	No
<b>Crustaceans</b> (including crab, crayfish, lobster, prawn and shrimp) <b>and Shellfish</b> (including snails, clams, mussels,	Yes	Yes	Yes	Yes

oysters, cockle and scallops) or their derivative, e.g., extracts etc.				
<b>Soy or its derivatives</b> , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	No	No
<b>Wheat, triticale or their derivatives</b> , 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
<b>Gluten and sources other than wheat</b> , wheat, including spelt and kamut, or <b>oats</b> , barley, rye or triticale or <b>any part thereof</b> .	No	No	No	No
<b>Mustard or its derivatives</b> , e.g., mustard seeds, mustard flour, ground mustard, prepared mustard, mustard oil etc	No	No	No	No
<b>Sulphites</b> , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	No	No

### Microbiological Standards

Parameters	Standard (m)	Critical limits(M)	Unit
Total plate counts	< 10 000	< 100 000	cfu/g
Enterobacteriaceae	< 100	<100	cfu/g
Staphylococcus aureus	< 50	< 100	cfu/g
E. coli	Negative	Negative	cfu/g
Vibrio para	Negative	Negative	/25gr
Salmonella spp.	Negative	Negative	/25gr
Listeria monocytogene	Negative	Negative	/25gr

### Chemical Standards

Chloramphenicol	Not detected
Pb	1.5 mg/kg
Cd	1.0mg/kg
Hg	0.5mg/kg

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

### Product pictures



### Subscription

Company: Amanda Seafood Co. Ltd  
 Name: Doan Van Danh  
 Position: Quality Assurance Manager  
 Date: 03 December 2020

Signed