



8978 Glebe Park Dr.  
Easton, Maryland 21601

**Confidential**

**Product Code: AE35**

**PRODUCT SPECIFICATIONS**

**Product Name:** 3/6 lbs. Breaded Clam Strips

**Label:** GFS

**Section A: Product Information**

**1. Product Description:**

Fresh, wholesome sea clams (*Spisula Solidissima*) are grown and harvested from approved waters governed by Federal and State Authorities.

Product is packed under Sea Watch International, LTD's HACCP (Hazard Analysis Critical Control Points) Program which is in compliance, in all aspects, with the Food and Drug Administration's Seafood Processing Regulations codified at Title 21 Code Of Federal Regulations (21CFR) Part 123 and Good Manufacturing Practices (GMPs) for foods (21CFR) Part 110.

Breaded clam strips are prepared from only the muscle portion of the foot, commonly referred to as the tongue. The tongue shall be free from any belly portions, snouts, adductor muscles or any other foreign materials.

**2. Ingredient Declaration:**

Surf clams and surf clam juice, bleached wheat flour, water, yellow corn flour, soybean oil, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), salt, dextrose, sugar, nonfat milk, yeast, whey, guar gum, modified cellulose, spices, eggs, colored with oleoresin paprika and annatto extract, sodium tripolyphosphate (to retain moisture), yeast extract. Fried in soybean oil.

**CONTAINS WHEAT, MILK, EGGS.**

**3. Nutrition Facts: (Nutritional Information Per Serving)**

Serving Size: 4oz/113g

		Servings Per Container 72	
		Percent Daily Value	
		As Packaged	As Prepared
Calories	350		
Calories from Fat	160		
Total Fat (g)	18g	28%	
Saturated Fat (g)	2.5g	13%	
Trans Fat (g)	0g		
Cholesterol (mg)	15mg	5%	
Sodium (mg)	930mg	39%	
Total Carbohydrate (g)	39g	13%	
Dietary Fiber (g)	1g	4%	
Sugars (g)	4g		
Protein (g)	9g		
Vitamin A (%)		0%	
Vitamin C (%)		0%	
Calcium (%)		2%	
Iron (%)		6%	

**4. Country Of Origin:** Wild Caught - Product Of U.S.A.

**5. FDA Facility Establishment Number:** DE 81 SP

**Section B: Packaging**

**1. Specific Product Information**

Code	Pack/Size	Net Weight	Gross Weight	SUPC Information
AD35	2/24/4oz	18.00 lbs.	21.00 lbs.	10093901294521

**2. Container Information**

Case Cube	HI/TI	Length	Width	Height	Cases/Pallet
0.95 cubic feet	10 layers/5 cases per layer	16.4375"	11.625"	8.5625"	50



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**3. Product Packaging Description** 3x 6 lbs. bags are packed, labeled, and sealed in corrugated cardboard boxes that are constructed in a manner to preserve product integrity. Each master case will identify the product name, net weight, and production date code printed on the side.

**4. Master Packaging Description:** Poly bags are packed into corrugated cardboard master cases and sealed with clear plastic tape.

**5. Number Of Units Per Pallet:** 50 cs.

**6. Tamper Resistance:** No

**Section C: Product Characteristics**

<i>Physical</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Monitoring Frequency</i>
Clumps		NMT 1/4oz	Hourly
Voids		NMT 2/4oz	Hourly
Strips < 1/2"		NMT 7% by weight	Hourly
Foreign Material		0	Hourly

<i>% Condiments/bag</i>	<i>Requirement</i>	<i>Monitoring Frequency</i>
Sea Clams	27	Hourly
Batter	25	Hourly
Breader	40	Hourly
Soybean Oil	8	Hourly

<i>Organoleptic</i>	<i>Requirement</i>	<i>Monitoring Frequency</i>
Appearance	Golden brown with medium brown tones	Every 2 Hours
Aroma	Mild clam aroma, typical of breaded clam strips	Every 2 Hours
Flavor	Characteristic of fresh clean processed clams. No off flavors	Every 2 Hours
Texture	Firm, tender, not soft or mushy. Crispy exterior coating	Every 2 Hours

**Section D: Product Storage, Shelf Life, Preparation Instructions, Recommended Handling Instructions**

Recommended Storage Temperature: Product shall be stored at 0°F or below.

Recommended Shelf Life: 12 months

Preparation Instructions: Deep fry at 360°F for 50 seconds or until golden brown. Cook to a minimum internal temperature of 160°F.

Recommended Handling Instructions: Keep frozen.

**Section E: Lot Coding**

Example: E0401301

Explanation:

- E = Process Facility Identification
- 04 = Two Numerical Digits for Production Month
- 01 = Two Numerical Digits for Production Day
- 3 = Last Numerical Digit of Production Year (2013)
- 04= Production Period (Increases every 2 hours)



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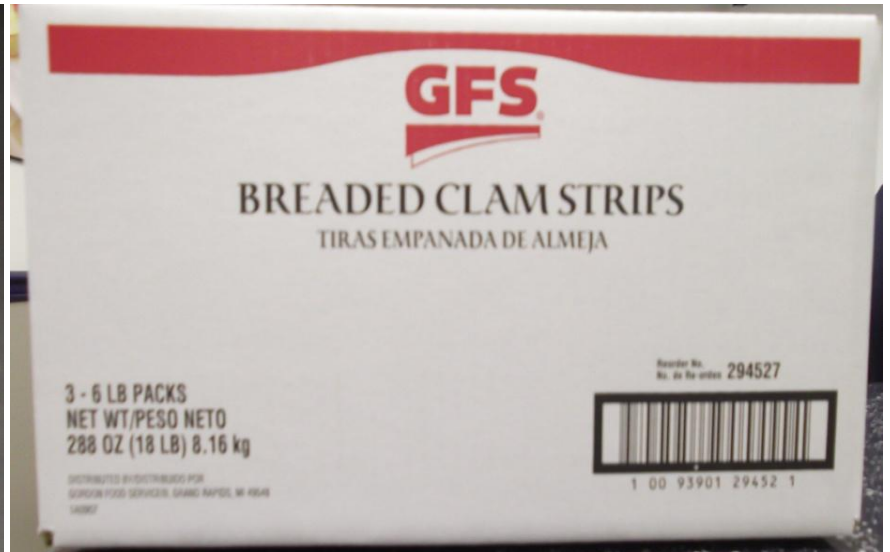
**Section F: Allergen/Sensitivity Information**

**1. Allergens**

Does Product Contain Any Of These Allergens?	Yes/No	If Yes, Please Specify
Milk	Yes	Nonfat Milk, Whey
Eggs	Yes	Eggs
Peanuts	No	
Tree Nuts	No	
Fish	No	
Shellfish	Yes	
Soybeans (Soy or Soya)	No	
Wheat	Yes	Bleached Wheat Flour

**2. Sensitivities**

Does Product Contain Any Of These Sensitivity Ingredients?	Yes/No	If Yes, Please Specify
Sulfites	No	
Monosodium Glutamate (MSG)	No	
Artificial Colors	No	
Others		



**Section G: Revision History**

Revision Date	Description Of Revision	Revised By
1/23/2014	New Specification Format	A. Pohl