

COMAY SEAFOOD JSC

1738, 30/4 STREET, WARD 12, VUNGTAU CITY, VIETNAM

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Supplier: COMAY SEAFOOD JSC			Arrival Date:		
N ^o approval health N ^o DL 438			Control date:		
Denomination	Frozen wc baby cuttlefish		Lot No: VN/438/IV/081		
Latin Name	Sepiella japonica				
Physical category	frozen				
Commercaill category	Fist category				
First packing	Plastic film, suitable for nourishment		Transparent bag : Yes ☒		
Secondary packaging	Whole corrugated carton				
Glazing	20%				
Product presentation	☐ No. bag/Carton : 800 gr net bag with label x 10/carton				
KIND OF CONTROL	PARAMETER	REQUESTED QUALITY	VERIFIED QUALITY	POSITIVE	NEGATIVE
Ingredient	Cuttlefish, water, salt. Additive regulator E 330 and 331				
Additive	Use stpp treatment (E330 and E331) after filleting Recommended usage 1% to 2% on water solution, time soaking within 4-6 hours				
Allergen	Molluscs				
Weight Control	Defrosted weight	After defrosting and draining within 1-2 minutes , weight must get 750g/bag		☒	☐
Size unit/weight Pieces/kg	Size grs/piece	20-40 40-60 60Up		☒	☐
Organoleptic features	Color	Natural		☒	☐
	Smell	Typical		☒	☐
	Taste	Typical		☒	☐
	Cooked Consistence	Elastic		☒	☐
Outside Appearance	Eyes off Teeth off	Yes		☒	☐
	Ink	Absence			
	Skin-off	Yes		☒	☐
	Cartilage on	Yes		☒	☐
	Broken Piece	Max 5%		☒	☐



LIMIT VALUES OF ACCEPTABILITY

The product must be suitable by any aspect for the human feeding and by any Italian law for the matter, even for everything doesn't clearly specify.

Parameters	Max values	Parameters	Max values	Parameters	Max values
Cd	1ppm	Total microbial charge	10^6 ufc/g	Salmonella	Absence/25gr
Pb	1ppm	Escherichia coli	Absence/25gr	Listeria monocytogenes	110ufc/g in 3 samples/5
Hg	0.5ppm	Staphylococcus Positive coagulase	< 10 ufc/g	Chemical additives	Absence
Foreign matters	Absence	Inhibiting	Absence	Allergen	cuttlefish



Date : 26/06/2017

Supplier Acceptance

Buyer



Võ Thanh Bình