

Issue Date: 28/09/2022

Rev: 05

Product Code: 1983



PRODUCT SPECIFICATION

Product Name: Tempura Prawns 10/15

Product Code: 1983

Brand: Pacific West

Product Description: Frozen raw peeled tail-on (PTO) prawns coated in unique bubbly crisp Japanese style tempura coating. Product is par fry with RSPO palm oil.

Finished Product Attributes and Data

Physical Parameter

Parameter Specification

Size

10/15 pcs/lb

Meat Content

50% average

Packing

Carton – 2.8Kg

Inner – 4 × 700g

Appearance

Tail on, long stretched, medium golden battered coating.

Nutritional Information

Servings Per Pack: 7		
Serving Size: 100 g		
	Avg Qty Per Serving	Avg Qty Per 100g
Energy	698kJ (167Cal)	698kJ (167Cal)
Protein	10.4g	10.4g
Fat	Total	9.8g
	Saturated	4.5g
Carbohydrate	Total	9.4g
	Sugars	2.6g
Sodium	477mg	477mg

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

Prawns (50%), Coating [**Wheat** Flour, Water, Palm Oil, Thickener (1404), **Egg** White Powder, Salt, Sugar, Onion, Soy Flour, Flavour Enhancer (621), Garlic, Pepper, Raising Agents (450, 500)]. Stabilisers (450, 451).

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Allergy Advice:

Contains Crustacea (Prawn), Wheat, Gluten, Egg, Soybeans.

May contain traces of Fish, Molluscs, Milk

Cooking Instructions

Deep Fry: Cook from frozen. Preheat oil to 180°C. Cook prawns for 4 - 5 minutes or until golden brown.

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

Country of Origin

Packed in Malaysia and / Myanmar from local and imported ingredients

Manufacturer HACCP or Food Safety Programmes

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

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.