

# BLUE BELLY SHRIMP

PLESIONIKA EDWARDSII



Blue Belly Shrimp (*Plesionika edwardsii*), caught in Eastern Atlantic and Mediterranean waters (Spain, Tunisia, Morocco, Mauritania, Senegal and Guinea Bisau) (FAO 34 Central-Eastern Atlantic and FAO 37.1 Mediterranean Sea) without the addition of any other ingredient, packed in cardboard box and polystyrene box, both for food use.

## MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobes	< 10 cfu/g	Order 2/8/1991
Enterobacteria	< 10 cfu/g	Order 2/8/1991
Salmonella-Shigella	Absence/25g	Order 2/8/1991

## NOMINAL CHARACTERISTICS

SIZE	UNITS/KG
Blue Belly Shrimp - 1	50 - 100
Blue Belly Shrimp - 2	100 - 150
Blue Belly Shrimp - 3	150 - 200



Origin	Tunisia, Morocco, Mauritania, Senegal, Guinea Bisau
Fishing Zone	FAO 34, FAO 37
Packaging	Cardboard, porexpan
Storage	IQF On-Board at -18°C
Availability	All year

## ORGANOLEPTIC CHARACTERISTICS

Shape	Characteristic of the species of crustacean decapod.
Smell	Proper to seafood
Color	Soft red and orange, with plenty of it's characteristic blue seafood roe on its belly

## GENETICALLY MODIFIED ORGANISMS

Allergens	Crustacean
Ingredient	100% Blue Belly Shrimp
Additives	No GMO's

## NUTRITIONAL CHARACTERISTICS (100GR)

Fat	1,7%
Saturates	0,3%
Carbohydrates	< 1%
Sugar	0%
Protein	20,3%
Salt	< 0,05%
Calories	106 Kcal