



**FROZEN CEPHALOPODA
PROCESS DESCRIPTION**

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I. PRODUCT SPECIFICATIONS

NO.	SPECIFICATION	DESCRIPTION
1	Product	Frozen squid, octopus (Block & IQF)
2	Scientific name.	<p>Including but not limited to:</p> <p>Cuttlefish:</p> <ul style="list-style-type: none"> ▪ Scientific name: <i>Sepia ssp.</i>, <i>Sepia lycidas</i>, <i>Sepia aculeata</i> ▪ Trade name: <i>Cuttlefish</i> <p>Squid:</p> <ul style="list-style-type: none"> ▪ Scientific name: <i>Loligo (D) singhalensis</i>, <i>Loligo chinensis</i>, <i>Loligo edulis</i>, <i>Loligo SP</i>, <i>Loligo tagoi</i> ▪ Trade name: <i>Loligo squid</i> <p>Squid egg:</p> <ul style="list-style-type: none"> ▪ Scientific name: <i>Tricbiurus lepturus</i> ▪ Trade name: <i>Needle squid</i> <p>Octopus: <i>Octopus vulgaris</i>, <i>Octopus dollfusi</i>, <i>Octopus Ocellatus</i></p>
3	Fishing area	Vietnam, Indonesia, Pakistan, India,
5	Other ingredients	Nil.
6	Main production stages	Please refer to the Process flow chart below
7	Finished product specifications	Cleaned or frozen raw material by Block Quick Freezer (BQF) or Individual Quickly Freezer (IQF)



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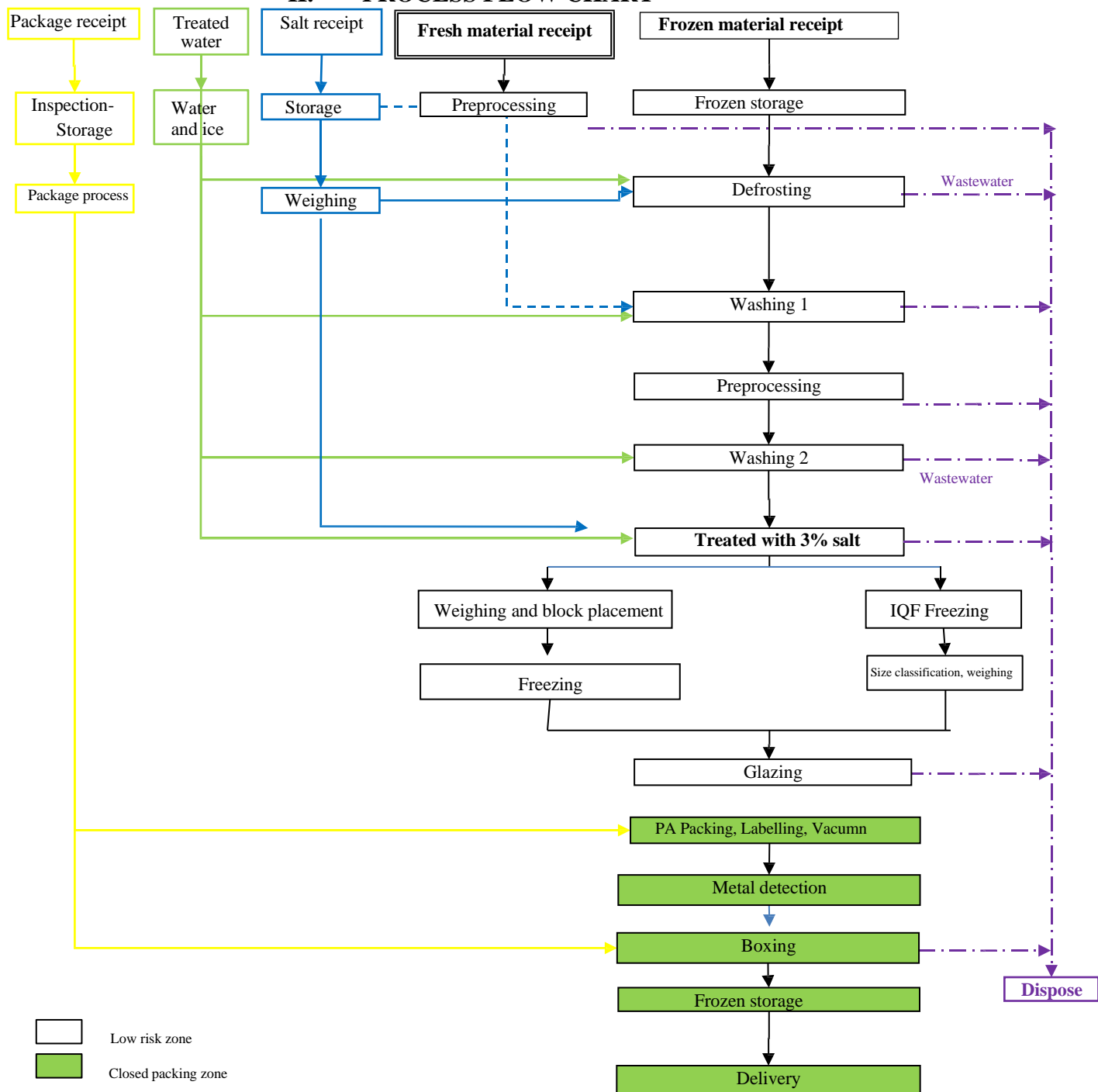
NO.	SPECIFICATION	DESCRIPTION
8	Packing specifications	Packed in vacuum-sealed PA bags. Boxing specifications as per customers' request
9	Finished product storage condition	Store at < -18oC
10	Delivery and shipping condition	The temperature during the distribution and transportation process \leq -18°C, by specialized vehicles
11	Expiry date	12/18 months, maximum 24 months (or less specifications as per customers' request)
12	Trademark information	Name and address of manufacturer, product name, species name (including Scientific name and trade name), net weight, size, product specification, date of manufacture, Expiry date, allergy information, storage conditions, instructions for use. Factory number, batch number and other information requested by the customer.
13	Special requirements	The ingredients of allergens specified on the label Store frozen, do not freeze after thawing
14	How to use	Heat treatment before use
15	Customers	For everyone, except those allergic to the ingredients listed on the product label
16	Regulations and requirements to be complied	Vietnamese standards and/or customers' standards but not below Vietnamese standards.



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II. PROCESS FLOW CHART



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III. PROCESS DESCRIPTION

STAGE	SPECIFIC ATIONS	DESCRIPTION
Fresh material receipt (Cuttlefish, squid, octopus)	<ul style="list-style-type: none"> · Center temperature: ≤ 4 °C 	<ul style="list-style-type: none"> · Storage: Fresh raw materials purchased from agents are frozen in insulated containers (Styrofoam box or stainless steel box), delivered to the company by specialized vehicles, the material temperature $\leq 4^{\circ}\text{C}$, the shipping time is not more than 4 hours. · Quality Control: Check the temperature, visual appearance and only accept material complied with company standards. · Frequency check: <ul style="list-style-type: none"> Formon: each batch with rapid test kit Ure: each batch with rapid test kit. · Heavy metals (Pb, Cd, Hg): every 6 months. · If the quality satisfies the company's standards: Put into production. In case of unsatisfactory quality: Feedback to the supplier, isolate and discontinue use of contaminated material batches.
Frozen material receipt (Frozen octopus, , octopus, squid)	<ul style="list-style-type: none"> · Temperature at the center of input material block: $\leq -18^{\circ}\text{C}$ 	<ul style="list-style-type: none"> · Storage: Frozen materials are imported and transported to the company by specialized vehicles, the temperature during transportation: $\leq -18^{\circ}\text{C}$. · Quality Control: Check the temperature, visual appearance and only accept material complied with company standards. · Heavy metals (Pb, Cd, Hg): every 6 months. · If the quality satisfies the company's standards: Put into production. In case of unsatisfactory quality: Feedback to the supplier, isolate and discontinue use of contaminated material batches.
Frozen storage	<ul style="list-style-type: none"> · - Freezer temp. $\leq -18^{\circ}\text{C}$ 	<ul style="list-style-type: none"> · Unused frozen materials are stored in the freezer.
Package receipt and storage	<ul style="list-style-type: none"> · In accordance with technical standards 	<ul style="list-style-type: none"> · The package is transported to the company by light truck and then moved to the packaging warehouse. · Check the quantity, shape, size, and information printed on the package. · Store the unused package in the packaging warehouse · The package is processed before being packed:: · PE/PA bag: cleaned by alcohol 70.


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STAGE	SPECIFIC ATIONS	DESCRIPTION
		<ul style="list-style-type: none"> Tray, grate: washed with clean water, Chlorine solution, clean water, drain.
Salt receipt	<ul style="list-style-type: none"> In accordance with technical standards 	<ul style="list-style-type: none"> Check the quality of raw materials according to the company's standards if salt from the processing supplier.
Defrosting	<ul style="list-style-type: none"> Initial water temp. $\leq 15^{\circ}\text{C}$ The temperature of the material after defrosting: $-2 \rightarrow 1^{\circ}\text{C}$ 	<ul style="list-style-type: none"> Place each block of material in the water tank, keep the PE bag (for materials packed in PE bag). After about 2-3 h, remove the PE bag (if any). Defrost frozen material before use, 6 - 12 hours (depends on ingredients) before starting production..
Wasing 1	<ul style="list-style-type: none"> Washing water temp.: $\leq 5^{\circ}\text{C}$ Temperature of semi-finished product: $\leq 5^{\circ}\text{C}$ 	<ul style="list-style-type: none"> Wash material after defrosting or fresh receipt with water, maintain the temperature of the semi-finished product $\leq 5^{\circ}\text{C}$ Frequency of water change: ≤ 4 baskets at a time (2-4 kg/basket).
Preprocessing	<ul style="list-style-type: none"> Center temp. : $\leq 5^{\circ}\text{C}$ Do not leave skin, eyes, teeth, organs 	<ul style="list-style-type: none"> Depending on customer requirements. Remove skin, eyes and organs, or ink sac.
Washing 2	<ul style="list-style-type: none"> Washing water temp.: $\leq 5^{\circ}\text{C}$ Temperature of semi-finished product: $\leq 5^{\circ}\text{C}$ 	<ul style="list-style-type: none"> Product after preprocessing and organ removal is washed with clean water, clear any remaining stains.
Salt treatment	<ul style="list-style-type: none"> Salt water temp.: $\leq 5^{\circ}\text{C}$ Concentration : 3% 	<ul style="list-style-type: none"> Place the semi-finished product in a container with 3% saline solution or salt mixture in appropriate proportions. The product is soaked in salt water for 10-15 minutes, gently stirring by hand. Always maintain the temperature by adding flake ice to the solution.

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STAGE	SPECIFIC ATIONS	DESCRIPTION
A - BLOCK QUICK FREEZING		
Weighing and block placement	<ul style="list-style-type: none"> · Method of block placement. · The temperature of the semi-finished product: ≤ 10 	<ul style="list-style-type: none"> · Use electronic scale for accurate weighing depending on the type of product. · Arrange each piece into the tray according to different placement methods based on the requirements of each product
Freezing	<ul style="list-style-type: none"> · Freezer · Conveyor temp.: $\leq -35^{\circ}\text{C}$. · Freezing time: 30 min · Product center temp.: -18°C. 	<ul style="list-style-type: none"> · By contact freezer, the temperature of the freezer chamber must be maintained at least $\leq -35^{\circ}\text{C}$. Freeze until the temperature at the center of the product is $\leq -18^{\circ}\text{C}$ (about 2 hours - 3 hours depending on the size.)
B - INDIVIDUAL QUICK FREEZING		
Freezing	<ul style="list-style-type: none"> - IQF - Conveyor temp.: $\leq -35^{\circ}\text{C}$. - Freezing time: 30 min - Product center temp. $\leq -18^{\circ}\text{C}$. 	<ul style="list-style-type: none"> · Put the formed tray on the conveyor. Temperature of the IQF machine must always be maintained $\leq -35^{\circ}\text{C}$.
Grade, size classification	<ul style="list-style-type: none"> · As per request 	<ul style="list-style-type: none"> · Finished products are classified into pieces by type and weight, and the size is determined depending on the type of product.
Weighing, glazing, PA/PE packing Vacuum	<ul style="list-style-type: none"> · Reach net weight · Reach glazing rate 	<ul style="list-style-type: none"> · After being classified, finished products are put out of separate baskets, accurately weighed by scale reach the required weight (usually 1-2% more than the net weight, depending on each specific item.). · After being weighed, the product is passed through the glazing device for glazing in the required rate. · Depending on the requirements of each item, the product will be packaged with PA/PE bag and then vacuumed and then transferred to metal detector.



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Metal detection	<ul style="list-style-type: none"> ▪ Fe: 1.2 mm ▪ SUS: 2.5 mm ▪ Non Fe: 2.0mm 	<ul style="list-style-type: none"> · Metal check in all products: Place each product on the conveyor one by one and perform a metal check with a working metal detector. · Only products with no metal are transferred to the labeling and packaging · Products detected with metal must be: (1) Found and removed metal piece(s) from the product. Metal piece(s) kept to investigate and correct the cause or, (2) If metal piece(s) cannot be found, discard product containing metal.
Labelling and Vacuum Packaging	<ul style="list-style-type: none"> ▪ 	<ul style="list-style-type: none"> · After metal detection, blocks are packed with PA and vacuum sealed in cartons with appropriate specifications and labels (depending on each product's technical standards.). · Use duct tape to seal the box.
Frozen storage	<ul style="list-style-type: none"> ▪ Freezer temperature $\leq -18^{\circ}\text{C}$ 	<ul style="list-style-type: none"> · Finished products boxes after being stamped are transferred to storage in freezer. · After packing, the cartons must be immediately put into storage. Waiting time in the buffer room must be limited to a maximum and not exceed 1 hour.
Delivery	<ul style="list-style-type: none"> ▪ Vehicle temp. $\leq - 18^{\circ}\text{C}$ 	<ul style="list-style-type: none"> · Delivered in accordance with the order.

Date:

Sign.:

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