

LaMonica Fine Foods

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LaMonica Chopped Sea Clams

Product Code: 4110-00

Date Issued: February 11, 2010

PRODUCT SPECIFICATION**GENERAL DESCRIPTION:**

Canned chopped sea clams are prepared from fresh, clean, wholesome hand-shucked Atlantic Surf clam meat from the species *Spisula Solidissima*. The meat is randomly cut to 3/4" size and canned in it's own natural juices.

INGREDIENT DECLARATION:

Sea Clams, Sea Clam Juice, Sodium Tripolyphosphate (to retain natural juices), Salt and Calcium Disodium EDTA (to preserve color).

PHYSICAL REQUIREMENTS:

Net weight: 51 ounces (1.45 kg)

Drained Weight: 19 +/- 1 ounce

Grind size: 3/4"

Defects:

Sand: less than 1/32" diameter area per can

String: less than 4" per can

Belly: less than 6 squares per can

Shell: less than one piece 1/4" or larger per can

Foreign Material: none

Sensory:

Color: Typically bright with orange highlights

Flavor: Sweet clam flavor, no off-taste

Texture: Tender and moist, not mushy.

CHEMICAL REQUIREMENTS:

pH: 6.0 to 7.0

MICROBIOLOGICAL REQUIREMENTS:

Commercially Sterile

PACKAGING:

Pack Size: 12 x 51 ounces

Case Net Weight: 38.25 pounds

Case Gross Weight: 45 pounds

Case Dimensions: 17"L x 13"W x 7.5" H

Pallet Tie: 8 cases per layer, 7 layers high

Materials: 404 x 700 cans

Code Date: On every can.

One Line: 48 CMF 2E1 9029 HH:MM

48 = Plant; CMF = Company; 2E1 = internal code; 9 = year;

029 = Julian date; HH:MM = actual time of canning

Can Labeling: LaMonica brand.

Case Labeling: Printed with brand name, product description, can size, count per case net weight, product code, and date code.

SHELF LIFE:

3 years under cool and dry conditions.