

## Arctic Shrimpshell Powder

### Product description

Arctic Shrimpshell Powder is a natural crustacean flavour produced from fresh, cooked shrimp shells from the North Atlantic coldwater specie *Pandalus Borealis*. The product is manufactured by boiling in salted water, dehydration, grinding and packing. No additive is used.

### Chemical analyses

Chemical parameter	Average	Method of analysis
Moisture	6 % ± 2	ISO 6496
Protein (N x 6.25)	40 % ± 3	ISO 5983/1979
Lipid	<1 %	AOCS Ba3 - 38
Ash	34 % ± 4	ISO 5985 - 1978
Salt (NaCl)	<1 %	AOAC 93709
Astaxanthin	50 - 70 ppm	

### Microbiological Standards

Micro organism ( pr g of product )	Target	Max	Method of analysis
Total number of bacteria (aerobic)	< 5000	< 50 000	NCFA 146
Coliform bacteria (37 °C)	< 10	< 100	NCFA 147
Escherichia coli (44 °C)	neg. in 10g	< 10	NCFA 147
Salmonella	-	absent in 25g	AOAC 99138 + NCFA 71

AOAC Association of official Agriculture Chemists  
NCFA Nordic Committee on Food Analysis

### Storage and shelf life

Arctic Shrimpshell Powder has a shelf life of 12 months if stored dark and cold below 10°C. Other storing conditions reduce the shelf life.

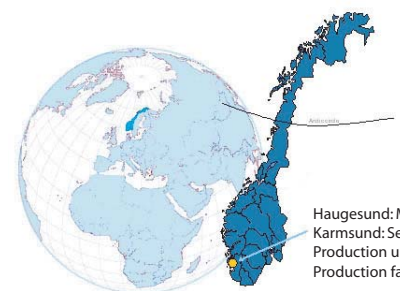
### Packaging

Arctic Shrimpshell Powder is packed in polyethylene lined paper sacks, 20 kilograms net weight.  
Packed in paper sacks : 20 sacks pr. pallet, i.e. 500 kg net weight.

### Application and dosages

Arctic Shrimpshell Powder can be used in soups, sauces, snacks etc.  
Normal dosages could be from 10 - 30 grams pr litre finished product.  
Also widely used in pet food and fish feed.

The production is approved by the Norwegian Food Safety Authorities according to FDA / HACCP.



Haugesund: Main Office  
Karmsund: Seagarden  
Production unit  
Production facilities