

ATLANTIC SHRIMP SHELL POWDER

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



STORAGE AND SHELF LIFE

Atlantic 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

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

APPLICATION AND DOSAGES

Atlantic Shrimpshell Powder can be used in soups, sauces, snacks etc. Normal dosages are from 10 to 30 grams per litre finished product. It is also widely used in pet food and fish feed.



CHEMICAL ANALYSIS

Chemical Parameter	Average
Moisture	6%±2
Protein (Nx6.25)	40%±3
Lipid	< 1%
Ash	34%±4
Salt (NaCl)	< 1%
Astaxanthin	50 - 70 ppm

MICROBIOLOGICAL STANDARDS

Micro Organism (per g of product)	Target	Max	Method of Analysis
Total number of bacteria (aerobic)	< 5000	< 50000	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

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