



	PRODUCT DESCRIPTION	SHELF LIFE	PACKING DETAIL	CONFIGURATION
	Cooked Whole shell vacuum packed natural Mussels (Mytilus Edulis) - 1kg - (Heat treated, Frozen, Ready to re-cook)	24 months at temperature -18°C or below	Size: L 360 x W 210 Master Carton: 5 units x 1kg	Euro - 720kg - 9 layers x 16 boxes = 144 boxes Euro - 640kg - 8 layers x 16 boxes = 128 boxes Standard - 800kg - 8 layers x 20 boxes = 160 boxes
	Cooked Whole shell vacuum packed natural Mussels (Mytilus Edulis) - 1kg - (Heat treated, Frozen, Ready to re-cook)	24 months at temperature -18°C or below	Size: L 360 x W 210 Master Carton: 5 units x 1kg	Euro - 720kg - 9 layers x 16 boxes = 144 boxes Euro - 640kg - 8 layers x 16 boxes = 128 boxes Standard - 800kg - 8 layers x 20 boxes = 160 boxes
	Individual Quick Frozen (IQF) in Natural Juice 3kg & 15kg - (Heat treated, Frozen, Ready to re-cook)	24 months at temperature -18°C or below	3kg Size: L285 x W190 x H105 15Kg: L395 x W290 x H215	Euro : 3kgs- 14 layers x 16 boxes (672kgs) = 224 Cartons 15kgs -7 layers x 8 boxes (840kgs) = 54 cases
	Cooked Whole shell Mussels in White Wine/Mussels in Garlic Sauce -Mytilus Edulis	24 months at temperature -18°C or below	Inner Carton- 2 x 450g Master Cartons- 5 units x 900g	Euro - 640kg - 16 layers x 8 boxes = 128 boxes



	PRODUCT DESCRIPTION	SHELF LIFE	PACKING DETAIL	CONFIGURATION
	Irish Whole shell Organic vacuum packed Mussels - Cooked - Mytilus Edulis	24 months at temperature -18°C	Inner Carton- 1 x 454g Master Cartons- 6 units x 454g	Euro - 348.67kg - 8 layers x 16 boxes = 124 boxes
	Irish Mussels In Irish Whiskey & Cream - Whole shell Mussels in a rich old Irish whiskey cream with tarragon and tomato	24 months at temperature -18°C	Inner Carton- 1 x 454g Master Cartons- 6 units x 454g	Euro - 348.67kg - 8 layers x 16 boxes = 124 boxes
	Irish Mussels in Tomato & Garlic Sauce - whole shell mussels in Tomato & Garlic Sauce	24 months at temperature -18°C or below	Inner Carton- 1 x 454g Master Cartons- 6 units x 454g	Euro - 348.67kg - 8 layers x 16 boxes = 124 boxes
	Irish Mussels in Creamy Irish Stout - whole shell mussels in rich creamy stout with parsley & thyme	24 months at temperature -18°C or below	Inner Carton- 1 x 454g Master Cartons- 6 units x 454g	Euro - 348.67kg - 8 layers x 16 boxes = 124 boxes



	PRODUCT DESCRIPTION	SHELF LIFE	PACKING DETAIL	CONFIGURATION
	Irish Mussels in Garlic Butter Sauce - Shoeshell Mussels in garlic Butter Sauce	24 months at temperature -18°C or below	Inner Carton- 1 x 454g Master Cartons- 6 units x 454g	Euro - 348.67kg - 8 layers x 16 boxes = 124 boxes
	Cooked Whole shell vacuum packed Crab - Cancer Pagurus	24 months at temperature -18°C or below	10kgs consisting of sizes 400-600g, 600-800g & 800g+ Master Carton: L555 x W415 x H120	Euro pallet- 520kgs: 13 layers x 4boxes = 52 boxes
	Individual Cooked, Whole Shell vacuum packed frozen Crab Claws -Cancer Pagurus - heat treated, frozen, ready to pasteurise)	24 months at temperature -18°C or below	Packed 1kg / 500g comprising of sizes 4-8pc/kg, 8-12pc/kg, 12-20 pc/kg, 20-30 pc/kg, 30pc +/-kg Master Carton: L291 x W192 x H199	Euro pallet - 720kg - 9 layers x 16 boxes = 144 boxes
	RAW FROZEN HALF SHELL OYSTERS - Crassostrea Gigas	24 months at temperature -18°C	Tray - 6 or 12 pieces - Vacuum Packed Master Carton: 6 x 6pcs	Euro pallet - 72 boxes Tray= 300g Each box = 1.8kg= 6 x 6 trays



	PRODUCT DESCRIPTION	SHELF LIFE	PACKING DETAIL	CONFIGURATION
	FROZEN AT SEA LANGOUSTINES (PRAWNS)	24 months at temperature -18°C	Master Carton: 9kg (3x3kgs) Size: 0-5, 0-6, 6-10, 11-15, 16-20, 21-30, 31-40, 41-50	20 layers x 3 boxes = 60 boxes
	WHELKS	24 months at temperature -18°C	IQF: 3Kg & 5kg	Euro - 720kg - 9 layers x 16 boxes = 144 boxes Euro - 640kg - 8 layers x 16 boxes = 128 boxes Standard - 800kg - 8 layers x 20 boxes = 160 boxes
	INDIVIDUAL QUICK FROZEN(IQF) RAZOR CLAMS (ENSIS ENSIS/ ENSIS SILIQUA)	24 months at temperature -18°C	Primary Pack: 1kg Master Carton: 5 x 1kg	Euro - 720kg - 9 layers x 16 boxes = 144 boxes Euro - 640kg - 8 layers x 16 boxes = 128 boxes Standard - 800kg - 8 layers x 20 boxes = 160 boxes
	INDIVIDUAL QUICK FROZEN(IQF) RAZOR CLAMS (ENSIS ENSIS/ ENSIS SILIQUA)	24 months at temperature -18°C	Primary Pack: 1kg Master Carton: 5 x 1kg	Euro - 720kg - 9 layers x 16 boxes = 144 boxes Euro - 640kg - 8 layers x 16 boxes = 128 boxes Standard - 800kg - 8 layers x 20 boxes = 160 boxes



	PRODUCT DESCRIPTION	SHELF LIFE	PACKING DETAIL	CONFIGURATION
	INDIVIDUALLY QUICK FROZEN SURF CLAMS (SPISULA SOLIDA)	24 months at temperature -18°C	Master Carton: 5x 1kg & 10Kg IQF	Euro - 720kg - 9 layers x 16 boxes = 144 boxes
	RAW FROZEN WHOLE SHELL VACCUM PACKED GEODUCK CLAMS (LUTRARIA LUTRARIA)	24 months at temperature -18°C	Primary Pack: 1kg Master Carton: 5 x 1kg	Euro - 720kg - 9 layers x 16 boxes = 144 boxes
	WHOLE SHELL PERIWINKLES (LITTORINA LITTOREA) (Pasteurised, Frozen, Ready to Re-cook)	24 months at temperature -18°C	Master Carton: 10 x 300g, 10 x 500g & 5 x 1kg.	Euro - 720kg - 9 layers x 16 boxes = 144 boxes