

CAVIAR & HOUSE PRUNIER

PRODUCT: SARDINE (PILCHARD, XOUBA) IN OLIVE OIL

Trade name		Pilchards / sardinas in olive oil						
SPECIFICATIONS								
Code EAN 13		Internal name		Brand	Format	Pcs/tin	Drained net weight (grs)	
8436046865709		Pilchards in olive oil RO120 FA		Real Conservera Española	RO120 FA Tin plate	10/14	115	75
Description of product		Toasted pilchards hand-packed in fan shape and covered in olive oil						
Preparation		Oily fish, with high content of omega 3. Fished in the Atlantic Ocean where the waters are cold and so there is more plankton, so the fish are of a higher quality and taste better. They feed on zooplankton. Great care is taken in their transport to the factory to ensure that their texture and shine is conserved. They are cleaned individually, they headed and tailed and then gutted, with care being taken not to bruise the fish. They are also packed individually by hand and are chosen by size and packed carefully. They are then toasted (using a traditional method) and the accompanying liquid, which is pure olive oil, is added.						
Raw material's origin country		Spain, Portugal						
Species		Sardina pilchardus (Walbaum, 1792)						
End product's origin country		Spain						
Ingredients		Sardine, olive oil and salt						
Presentation format		Sardine (main product) hand-packed in fan shape						
Packaging				PALETIZACIÓN				
For mat	nº tins	Material	Weight (kg)	Pallet type	Rowss	Units / row	Total weight (kg)	
RO1 20 FA	30	Cartón	5.06	EUR	10	12	628.2	
Batch			6-digit code (letters and numbers) referring to date of manufacture					
Intended use			Direct consumption. We recommend eating it on toast with raw tomato or salted butter and a few thin slices of onion					
Use-by date			6 years as of date of manufacture					
Storage conditions			It should be stored at room temperature in a cool, dry place. Refrigeration is not necessary.					
Nutritional information (Typical values per 100g)			<ul style="list-style-type: none">• Energy: 195 Kcal/ 816 KJ• Protein: 24 g• Carbohydrates: 0 g• Fat: 11 g					

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Physical-chemical characteristics	Parametres	Methods	Range
	pH	Potentiometric	5.5-6.5
	Florides	Volhard	1.2-2 %
	Parametres	Methods	Maximum
	TVB-N	Antonacopoulos / Conway	70 mg/100g
	Histamine	HPLC	100 ppm
	Mercury	Atomic absorption	0,5 ppm
	Cadmium	Atomic absorption	0,1 ppm
	Copper	Atomic absorption	20,0 ppm
	Lead	Atomic absorption	0,3 ppm
	Tin	Atomic absorption	200,0 ppm
Microbiological characteristics	Parametre	Method	Maximum
	Count of aerobic mesophiles (31° ± 1° C) and thermophiles (44° ± 1° C)	Plate count	None
	Bacillaceae spores	Plate count	10 spores
	Botulinum toxin	Mouse bioassay	None
Oganoleptic characteristics	Appearance: compact, laid out and easy to separate. Accompanying liquid: Specific Colour of units: Specific (silvery) Size of units: Uniform Broken skin: None Foreign bodies: None Bone consistency: Flaky and easy to separate Smell: Specific, strong Texture: Firm and uniform Taste: Specific		
Labelling	Name of product List of ingredients Commercial classification (size or n° of pieces) Net weight Drained weight Best before date Company details: name, registered name, name of manufacturer and canner and address Batch Country of origin Bar code		

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