

	REAL CONSERVERA ESPAÑOLA, S. L. Fichas técnicas producto terminado.	PG-5-02-01-00
		REV 3
		Octubre 2016
		Página 1 de 3
NRSI 12.19314/PO		

PRODUCT: SARDINE (PILCHARD) IN “SPICY” OLIVE OIL

Trade name		Sardines / pilchards in spicy olive oil				
PRESENTACIONES						
Code EAN 13	Internal name	Brand	Format	Pieces per can	Drained net weight (g)	
8436046865099	Sardines in spicy olive oil.	Real Conservera Española	RO150 EO Tin plate	20/25	130	110
8436046865105	Sardines in spicy olive oil.	Real Conservera Española	RO150 EO Tin plate	25/30	130	110
8436046865112	Sardines in spicy olive oil.	Real Conservera Española	RO150 EO Tin plate	30/35	130	110
8436046865785	Sardines in spicy olive oil.	Real Conservera Española	RO150 EO Tin plate	20/30	130	110
Product description		Toasted pilchards hand-packed in fan shape, covered in olive oil with one chilli.				
Preparation		Oily fish, with high OMEGA 3 fat content. Fished in the Atlantic Ocean because of the coldness of the waters, that therefore have more plankton which gives more quality and taste to the fish. A great care is taken in their transport to the factory in order to keep their texture and brilliance. The cleaning is made one by one, their heads and tails are cut off and are totally gutted, taking care not to beat them. Now they are toasted (using a traditional method). The packaging is also one by one by hand, caring about the selection by size and their disposition. Finally the olive oil is added with a chilli in each can.				
Origin country of raw material		España. Portugal				
Species		<i>Sardina pilchardus</i> (Walbaum, 1792)				
Origin country of processed product		Spain				
Ingredients		Sardine, olive oil, salt and chilli.				
Allergens		Sardine (fish)				
OGM's		None				
Presentation		Sardine (main product) hand-packed in fan shape with olive oil and one chilli				
Batch code		6 digits (manufacturing day) numbers and letters code.				

	REAL CONSERVERA ESPAÑOLA, S. L. Fichas técnicas producto terminado.	PG-5-02-01-00
		REV 3
		Octubre 2016
		Página 2 de 3
NRSI 12.19314/PO		

Intended use	Direct consumption
Best before	6 years from manufacturing date
Storage conditions	Should be kept at room temperature in a cold dry place. Refrigeration not necessary. Once open keep in the refrigerator, we suggest to eat it in the following 24 hours

Organoleptic characteristics	Appearance: compact, neatly arranged and easy to separate. Covering sauce: Specific Units color: Specific (silvery) Units size: Uniform Broken skin: None Foreign bodies: None Bone consistency: friably and easy to separate Smell: Specific, intense Texture: Firm and uniform Taste: Specific
Labelling	Product trade name Ingredients list Commercial classification (size or pieces number) Net weight Drained weight Best before date Company details: name, registered name, manufacturer or canner name, address, oval with the health registration number, www.realconservera.com Batch Country of origin Bar code

Nutritional information (Values per 100g)	VALORES NUTRICIONALES MEDIOS	
	Average nutritional values / Valeurs nutritionnelles moyennes	
	100 g peso escurrido / 100g drained weight / 100 g poids net égoutté	
	VALOR ENERGÉTICO / ENERGY / ENERGIE	845,73/202 kJ/kcal
	GRASAS TOTALES / TOTAL FAT / LIPIDES	11,5 g
	- SATURADAS / SATURED FAT / SATURÉS	2,5 g
	CARBOHIDRATOS / CARBOHYDRATES / GLUCIDES	<1,0 g
	- AZÚCARES / SUGARS / SUCRES	<1,0 g
PROTEÍNAS / PROTEIN / PROTÉINES	24,6 g	
SAL / SALT / SEL	<1,0 g	

	REAL CONSERVERA ESPAÑOLA, S. L. Fichas técnicas producto terminado.	PG-5-02-01-00
		REV 3
		Octubre 2016
		Página 3 de 3
NRSI 12.19314/PO		

Physicochemical characteristics	Parameters	Methods	Range
	pH	Potentiometric	5.5-6.5
	Chlorides	Volhard	1.2-2 %
	Parameters	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	Parameter	Method	Maximum
	Aerobic mesophilic (31° ± 1° C) and termophilic (44° ± 1° C) count	Plate count	None
	Bacillaceae spores	Plate count	10 spores
	Botulinum toxin	Mouse bioassay	None

LOGISTIC CONDITIONS

EUR PALLET(1.200 cm x 800 cm)						
FORMAT	Nº CANS / BOX	Nº BOXES / LAYER	Nº LAYERS /PALLET	Nº CANS / PALLET	BOX WEIGHT (Kg)	PALLET WEIGHT (Kg)
RO150	12	24	10	2.880	2,45	608
	24	12	10	2.880	4,84	601
AMERICAN PALLET (1.200 cm x 1.000 cm)						
FORMAT	Nº CANS / BOX	Nº BOXES / LAYER	Nº LAYERS /PALLET	Nº CANS / PALLET	BOX WEIGHT (Kg)	PALLET WEIGHT (Kg)
RO150	12	31	10	3.720	2,45	785
	24	16	10	3.840	4,84	800

Revisado por,



Augusto Garcia

Dpto. Calidad