

N° AGR : 1927

PRODUCT SPECIFICATIONS :
1. ORGANOLEPTIC

PARAMETRES	SPECIFICATIONS
Aspect	Fillets of uniform size
Color	Fleshclear
Odor	Characteristic
Texture	Closed
Flavor	No rancid or oxidized

2. MICROBIOLOGICAL

PARAMETRES	SPECIFICATIONS
Stability	Normal appearance of the can
Incubation 7 days at 37 ° C, 7 days at 55 ° C, Witness	Difference pH <0.5 No Bending, leak

3. PHYSICAL / CHEMICAL

PARAMETRES	SPECIFICATIONS	METHODS REFERENCES
Exudate Water In Oil	< 8 % Du PN	Setting
Histamine	< 100 ppm	Spectrofluorimetry
Ph	5,8 – 6,5	
Expiration	4 Years After Production Date Store in cool and dry place. Once opened keep refrigerated preferably in a non-metallic container and consume within 48h	

	<input checked="" type="checkbox"/> RR90	<input type="checkbox"/> RR125 classic	<input type="checkbox"/> RR125 Spécial	<input type="checkbox"/> RO900	<input type="checkbox"/> RO1000	<input type="checkbox"/> RO2000
Net Weight (g)	90	125	120	900	1000	2000
Drained Weight(g)	65	90	85	700	700	1400

5. NUTRITIONAL VALUES / 100g² :

Energy	Protein	Carbohydrate	Sugar	Salt	Fat	Saturated Fat
213 kcal/887 KJ	19.3g	0.4g	<0.2g	0.683g	14.9g	2.17g

5. RAWMATERIALS AND FORMULATION

Ingredients, Additives Aromas		Implemented in%	OGM	Allergens
Technical designation	State			
Mackerel(Scomber Colias)	Fresh	72	No	Fish
Escabeche Sauce: (Vinegar 8°(15%) – Water(14.75%) – Sunflower Oil(68.85%) – Salt (0.9%)– Concentrated Escabeche(0.5%))	Vegetable	27	No	No
Salt	Marine	1	No	No
Capture method :Purse seine fishing				
Zone FAO : To be indicated on the can by inkjet				

Approved by Quality department :

Date :

Stamp :

Approved by Client:

Date :

Stamp :

