



Macherel Fillets in Sunflower Oil

N° AGR : 1927

PRODUCT SPECIFICATIONS :

1. ORGANOLEPTIC	
<i>PARAMETRES</i>	<i>SPECIFICATIONS</i>
Aspect	Fillets of uniform size
Color	Fleshclear
Odor	Characteristic
Texture	Closed
Flavor	No rancid or oxidized

2. MICROBIOLOGICAL	
<i>PARAMETRES</i>	<i>SPECIFICATIONS</i>
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		
<i>PARAMETRES</i>	<i>SPECIFICATIONS</i>	<i>METHODS REFERENCES</i>
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 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

4. NUTRITIONAL VALUES :							
/ 100g	<i>Energy</i>	<i>Protein</i>	<i>Carbohydrate</i>	<i>Sugar</i>	<i>Salt</i>	<i>Fat</i>	<i>Saturated Fat</i>
Net weight	420 kcal/1739 KJ	20.7g	<0.5g	<0.1g	0.46g	37.5g	5.1g
Drained weight	362 kcal/1501 KJ	19.6g	0.8g	<0.1g	0.67g	31.2g	4.2g

5. RAWMATERIALS AND FORMULATION				
<i>Ingredients, Additives</i>		<i>Implemented in%</i>	<i>OGM</i>	<i>Allergens</i>
<i>Technical designation</i>	<i>Aromas</i>			
<i>State</i>				
Mackerel(Scomber Colias)	Fresh	72	No	Fish
Vegetable oil (Sunflower)	Refined	27	No	No
Salt	Marine	1	No	No
Capture method : Purse seine fishing				
Zone FAO : To be indicated on the can by inkjet				

<u>Approved by Quality department :</u>	<u>Approved by Client:</u>
Date :	Date :
Stamp :	Stamp :