

Mackerel in Spicy Vegetable Oil

PRODUCT SPECIFICATIONS :

1. ORGANOLEPTIC

PARAMETRES	SPECIFICATIONS
Aspect	Mackerel integrity, of uniform size, ventral intact, no viscera
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 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	Energy	Protein	Carbohydrate	Sugar	Salt	Fat	Saturated Fat
Net weight	318 kcal/1319 KJ	19.3g	1.7g	<0.1g	1.1g	26g	4.5g
Drained weight	282 kcal/1173 KJ	20.3g	0.8g	<0.1g	0.7g	22g	3.5g

5. RAWMATERIALS AND FORMULATION

Ingredients, Additives Aromas		Implemented in %	OGM	Allergens
Technical designation	State			
Mackerel(<i>Scomber Colias</i>)	Fresh	72	No	Fish
Vegetable Oil (Soya)	Refined	25.5	No	No
Chilli	Dried	1.5	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 :