

# Mackerel in Tomato Sauce

N° AGR : 1927

## 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	Settling
Histamine	< 100 Ppm	Spectrofluorimetry
Brix tomato sauce	>7%	
Ph	5,4- 6,3	
Expiration	3 YearsAfter 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	120 kcal/505 KJ	17.6g	2.5g	0.6 g	0.7g	4.4g	1.5g
Drained weight	158 kcal/659 KJ	17.3g	1g	0.9 g	0.63g	9.4g	3.2g

5. RAWMATERIALS AND FORMULATION				
Ingredients, Additives Aromas		Implemented in%	OGM	Allergens
Technicaldesignation	State			
Mackerel( <b>Scomber Colias</b> )	Fresh	72	No	Fish
Tomato paste Brix 28%-30% (30%), salt (1%), Sunflower oil (5%) and Water (64%)	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:	Approved by Client:
Date :	Date :
Stamp :	Stamp :

