Mackerel in VegetableOil

N° AGR : 1927

PRODUCT SPECIFICATIONS :

1. ORGANOLEPTIC

PARAMETRES	SPECIFICATIONS
Aspect	Mackerelintegrity, 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 YearsAfter Production Date	
	Store in cool and dry place. Once opened keep refrigerated preferably in a non-metallic container and consume within 48h	

	☐ RR90	☐RR125 classic**3/5**	☐ RR125 Spécial	☐ RO900	☐ RO1000	☐ RO2000
Net Weight (g)	90	125	120	900	1000	2000
DrainedWeight(g)	65	90	85	700	700	1400

4. NUTRITIONAL VALUES :

/ 100g	Energy	Protein	Carbohydrate	Sugar	Salt	Fat	Saturated Fat
Net weight	322 kcal/1332 KJ	16.3g	0.9g	<0.1g	0.93g	28.1g	4.8g
Drained weight	328 kcal/1358 KJ	20g	0.7g	<0.1g	1.2g	27.2g	4.4g

5. RAWMATERIALS AND FORMULATION

Ingredients, Additives Aromas		Implemented in%	OGM	Allergens
Technicaldesignation	State			
Mackerel(**ScomberColias**)	Fresh	72	No	Fish
VegetableOil(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				

Approved by Quality department: Date : Stamp :	Approved by Client: Date : Stamp :