

## Sardine in Brine

N° AGR: 1927

## **PRODUCT SPECIFICATIONS:**

1. ORGANOLEPTIC		
PARAMETRES	SPECIFICATIONS	
Aspect	Sardines 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 °	Difference pH <0.5			
C, Witness	No Bending, leak			

3. PHYSICAL / CHEMICAL		
PARAMETRES	SPECIFICATIONS	METHODS REFERENCES
Histamine	< 100 ppm	Spectrofluorimetry
Ph	5,8 – 6,5	
Expiration	2 and a half Years After the day of manufacture	
	Store in cool and dry place. Once opened keep recontainer and consume within 48h	efrigerated preferably in a non-metallic

	□RR90	□RR125 classic	□RR125 special	□RO900	□RO1000	□RO2000
Net Weight (g)	90	125	120	900	1000	2000
Drained Weight(g)	65	90	85	700	700	1400

4. NUTRITIONA	L VALUES:						
/ 100g	Energy	Protein	Carbohydrate	Sugar	Salt	Fat	Saturated Fat
Net weight	131 Kcal/548KJ	18.3g	<0.5g	<0.1g	0.44 g	6.4g	2.2g
Drained weight	109 Kcal/462KJ	21.7g	0.7g	<0.1g	0.64g	2.2g	0.9g

Ingredients, Additives Aromas		Implemented in%	OGM	Allergens	
Technical designation	State				
Sardine (Sardina Pilchardus)	Fresh	<mark>72</mark>	No	Fish	
Brine : Water	Vegetable	<mark>27</mark>	No	No	
Salt	Marine	1	No	No	
Capture method: Purse seine fishing	, ,				

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

Printed on: October 8, 2021 at 3:41:29 PM