



## Sardine in Escabeche Sauce

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 ° C, Witness | Difference pH <0.5<br>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 special | <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     | 250Kcal/1039KJ | 20.3g   | 1.4g         | <0.1g | 0.64 g | 18.1g | 3.4g          |
| Drained weight | 217Kcal/904KJ  | 20.3g   | <0.5g        | <0.1g | 0.74 g | 15.1g | 3.5g          |

#### 5. RAWMATERIALS AND FORMULATION

| Ingredients, Additives<br>Aromas   |           | Implemented in% | OGM | Allergens |
|--|-----------|-----------------|-----|-----------|
| Technical designation  | State     |                 |     |           |
| Sardine ( <b>Sardina Pilchardus</b> )  | Fresh     | 72              | No  | Fish      |
| Escabeche Sauce: (Vinegar 8°(15%) – Water(14.75%) – Sunflower Oil(68.85%) – Salt (0.9%)– Concentrated Escabeche(0.5%)) | Vegetable | 27              | No  | No        |
| Salt   | Marine    | 1               | No  | No        |
| Capture method :Purse seine fishing  |           |                 |     |           |
| Zone FAO : 34  |           |                 |     |           |

Approved by Quality department :

Date :

Stamp :

Approved by Client:

Date :

Stamp :