



## Sardine in Spicy Sunflower Oil

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 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	

	□RR90	□RR125 classic	□RR125 Spécial	□RO900	□RO1000	□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	444 Kcal/1835KJ	16.5g	<0.5g	<0.1g	0.43 g	42g	7.8g
Drained weight	403 Kcal/1665KJ	18.3g	<0.5g	<0.1g	0.55 g	36.6g	7.1g

#### 5. RAWMATERIALS AND FORMULATION

Ingredients, Additives Aromas		Implemented in%	OGM	Allergens
Technical designation	State			
Sardine ( <b>Sardina Pilchardus</b> )	Fresh	72	No	Fish
Vegetable oil (Sunflower)	Refined	25.5	No	No
Chilli	Dried	1.5	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 :
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