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Sardine in 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 °	Difference pH <0.5			
C, Witness	No Bending, leak			

PARAMETRES	SPECIFICATIONS	METHODS REFERENCES			
Exudate Water In Oil	< 8 % Du PN	Setting			
Histamine	< 100 ppm	Spectrofluorimetry			
Ph	5,8 - 6,5	5,8 - 6,5			
Expiration	4 Years After Production Date				
		ed keep refrigerated preferably in a non-metallic			
	container and consume within 48h	container and consume within 48h			

	RR90	RR125 classic	RR125	RO900	RO1000	RO2000
Net Weight (g)	90	125		****	****	****
Drained Weight(g)	65	90	<mark></mark>	****	****	****

4. NUTRITIONAL VALUES:							
/ 100g	Energy	Protein	Carbohydrate	Sugar	Salt	Fat	Saturated Fat
Net weight	356 Kcal/1476KJ	17.6g	2.4g	<0.1g	0.43 g	30.7g	4,5g
Drained weight	181 Kcal/758KJ	21.4g	<0.5g	<0.1g	0.72 g	13.2g	2.7g

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

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

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