



| <div> <div>Arte en el Paladar</div> <div>DON BOCARTE</div>  </div> | PRODUCT SPECIFICATION SHEET | | ET PT 07.01.09- BB1825 Rev.0 | | |
|---|-----------------------------|-------------|------------------------------|---------------|------------------|
| | CODE | BRAND | NAME | EAN CODE | Nº CE |
| | BB 1825 | DON BOCARTE | WHITE TUNE IN OLIVE OIL | 8437000227106 | ES.12.10442/S CE |

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|  | | FINAL PRODUCT | LAMINATE LOIN OF WHITE TUNE IN OLIVE OIL | ORGANOLEPTIC CHARACTERISTICS | | PHYSICOCHEMICALS CHARACTERISTICS | | MICROBIOLOGICAL CHARACTERISTICS | |
| | | RAW MATERIAL-FISH PRODUCT: | White tuna (Thunnus Alalunga) Zone FAO 27 | APPEARANCE: | Firm consistence | PH | < 6.5 | Aerobic mesophilic count (ufc/g.) | < 1 x 10 ¹ |
| | | BATCH DESCRIPTION: | Production order, Expiration Day- Month –Year (1 year +) | TASTE: | Characteristic of White tuna | CADMIUM (PPM) | < 0.1 | Anaerobes count (ufcl/g.) | < 1 x 10 ¹ |
| | | SHELF LIFE: | 5 years from the production | COLOUR: | Whitish | MERCURY (PPM) | < 1.0 | Mesothelioma Aerobic Spores count (ufc/g.) | < 1 x 10 ¹ |
| | | SHELF LIFE ONCE OPEN: | 2 days from its opening | HEAD AND VISCERA | Absente | | | | |
| INGREDIENTS | White tuna (FISH), olive oil and salt | DISTRIBUTION TEMPERATURE: | Store at ambient temperature | Nutrition Facts. Average values per 100 gr | | PLUMB (PPM) | < 0.3 | Anaerobes Spores count (ufc/g.) | < 1 x 10 ¹ |
| | | | | Calories (kJ/kCal)) | 749 / 179 | | | | |
| | | DISTRIBUTION | All over the wolrd | TOTAL FAT (%) | 8.1 | | | | |
| NET WEIGHT (G) | 1650 g | INTENDED USE: | Consumed without further cooking | OF WHICH SAT. FAT (%) | 1.3 | TIN (PPM) | < 200 | Aerobic and Anaerobes Thermophilic Spores count (ufc/g.) | < 1 x 10 ¹ |
| DRAINED WEIGHT (G) | 1400 g | INTENT OF CONSUMPTION | General population, no special considerations | TOTAL CARB. (%) | 0.0 | | | | |
| FORMAT | RR-1800 | GMO INFORMACIÓN | Product no genetically modified | OF WHICH SUGARS (%) | 0.0 | DIOXIN S(PG/G)) | < 3.5 | Sample preincubated 7 days at 37°C | |
| DESCRIPTION | Product made fresh, which has been cooked at its right point and packed by hand. | ALLERGENS INFORMATION | Fish (White tuna) WIHOUT GLUTEN | PROTEIN (%) | 26.5 | DIOXINS Y PCB(PG/G) | < 6.5 | Absence of parasites or remains of viscera in the finished fillet. Sterilized product | |
| | | ORIGIN CAPTURE | BAY OF BISCAY JULY, AUGUST, SEPTEMBER | SALT (%) | 1.0 | PCB28-PCB 52-PCB101- PCB 138-PCB153 – PCB180 (NG/G) | < 75 | | |