
 DON BOCARTE ARTE EN EL PALADAR	PRODUCT SPECIFICATION SHEET		ET PT 07.01.05- BB128 Rev.0		
	CODE	BRAND	NAME	EAN CODE	Nº CE
	BB 128	DON BOCARTE	WHITE TUNA IN OLIVE OIL	8437000227991	ES.12.10442/S.CE

		FINAL PRODUCT	WHITE TUNA 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 (ufc/g.)	< 1 x 10 ¹
		SHELF LIFE:	5 years from the production	COLOR:	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				
		DISTRIBUTIÓN:	All over the wolrd	TOTAL FAT (%)	8.1				
NET WEIGHT (G)	120 g	INTENDED USE:	Consumed without further cooking	OF WHICH SAT. FAT (%)	1.3	TIN (PPM)	< 200	Aerobic and AnaerobesThermophilic Spores count (ufc/g.)	< 1 x 10 ¹
DRAINED WEIGHT (G)	90 g	INTENT OF CONSUMPTION	General population, no special considerations	TOTAL CARB. (%)	0.0				
FORMATO	RR-128	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		