



<div> <div>Arte en el Paladar</div> <div>DON BOCARTE</div>  </div>	PRODUCT SPECIFICATION SHEET		ET PT 08.01- BF120V12 Rev.0		
	CODE	BRAND	NAME	EAN CODE	Nº CE
	BF120V12	DON BOCARTE	FLAT FILLETS IN EXTRA VIRGIN OLIVE OIL 10-12 UNITS	8436534810068	ES.12.10442/S CE

		FINAL PRODUCT	FLAT FILLETS IN EXTRA VIRGIN OLIVE OIL	ORGANOLEPTIC CHARACTERISTICS		PHYSICOCHEMICALS CHARACTERISTICS		MICROBIOLOGICAL CHARACTERISTICS	
		RAW MATERIAL-FISH PRODUCT:	Anchovies (<i>Engraulis encrasicolus</i>) Zona FAO 27- CIEM VIIIc	APPEARANCE:	Firm consistence	CHLORIDES IN AQUEOUS PHASE (%)	>10	Aerobic mesophilic count (ufc/g.)	< 1 x 10 ⁵
		BATCH DESCRIPTION:	Production order, Expiration Day- Month –Year (1 year +)	TASTE:	Characteristic of anchovies	PH	<6.5	Enterobacteriaceas count (ufc/g.)	< 1 x 10 ²
		SHELF LIFE:	1 year from the production	COLOUR:	Brown-reddish	HISTAMINE (PPM)	<200	Anaerobe count (ufc/g.)	< 1 x 10 ⁴
		SHELF LIFE ONCE OPEN:	2 days from its opening	HEAD AND VISCERA	Absente				
INGREDIENTS	Anchovies (FISH), extra virgin olive oil and salt	DISTRIBUTION TEMPERATURE:	Keep refrigerated between 3-5°C	NUTRITION FACTS: AVERAGE VALUES FOR 100 GR		CADMIUM (PPM)	<1.35	Staphylococcus aureus count (ufc/g.)	< 1 x 10 ²
				Calories (kJ / Kcal)	542.5 / 129.1				
		DISTRIBUTION	All over the wolrd	TOTAL FAT (%)	5.1				
NET WEIGHT (G))	100 g	INTENDED USE:	Consumed without further cooking	SAT. FAT (%)	0.9	MERCURY (PPM)	<0.5	Listeria monocytogenes count (ufc/g.)	< 1 x 10 ²
DRAINED WEIGHT (G)	58 g	INTENT OF CONSUMPTION	General population, no special considerations. Product with a significant level of sodium	TOTAL CARB. (%)	0.3				
FORMAT	RR-120	GMO INFORMACIÓN	Product no genetically modified	SUGARS (%)	<0.1	PLUMB (PPM)	<0.3	Sample preincubated 10 days at 17°C	
NUMBER OF FILLETS	10-12 fillets	ALLERGENS INFORMATION	Fish (Anchovies) WIHOUT GLUTEN	PROTEIN (%)	20.5	TIN (PPM)	<200	Absence of parasites or remains of viscera in the finished fillet. AESAN REPORT PRODUCT THAT PREVENTS THE SURVIVAL OF ANISAKIS BY THE SALAD PROCESS.	
				SALT (%)	6.75				