

 DON BOCARTE ARTE EN EL PALADAR	PRODUCT SPECIFICATION SHEET		ET PT 03.02- BO650 Rev.0		
	CODE	BRAND	NAME	EAN CODE	Nº CE
	BO650	DON BOCARTE	BOQUERON MARINATED ANCHOVY 550 GR IN EXTRA VIRGIN OLIVE OIL, 68-70 FILLETS	8437000227496	ES.12.10442/S CE

		FINAL PRODUCT	BOQUERONES EN ACEITE DE OLIVA	ORGANOLEPTIC CHARACTERISTICS		PHYSICOCHEMICALS CHARACTERISTICS		MICROBIOLOGICAL CHARACTERISTICS	
		RAW MATERIAL-FISH PRODUCT:	Engraulis encrasicolus	APPEARANCE:	Firm consistence	PH	< 4.4	Aerobic mesophilic count (ufc/g.)	< 1 x 10 ⁵
		BATCH DESCRIPTION:	Production order, Expiration Day- Month –Year (1 year +)	TASTE:	Characteristic of anchovies			Enterobacteriaceas count (ufcl/g.)	< 1 x 10 ²
		SHELF LIFE:	4 month from the production	COLOUR:	WHITE	HISTAMINE (PPM)	< 200	Anaerobe count (ufc/g.)	< 1 x 10 ⁴
		SHELF LIFE ONCE OPEN:	2 days from its opening at <5°C	HEAD AND VISCERA	Absente				
INGREDIENTS	Anchovies (Fish) <i>Engraulis encrasicolus</i> FAO 27 VIIIIC, extra virgin olive oil, cider vinegar (Sulphites), salt and lemon juice	DISTRIBUTION TEMPERATURE:	Keep refrigerated <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)	571/136				
		DISTRIBUTION	All over the wolrd	TOTAL FAT (%)	6.0				
NET WEIGHT (G)	550 g	INTENDED USE:	Consumed without further cooking	SAT. FAT (%)	2.3	MERCURY (PPM)	< 0.5	Listeria monocytogenes count (ufc/g.)	< 1 x 10 ²
DRAINED WEIGHT (G)	440 g	INTENT OF CONSUMPTION	General population, no special considerations.	TOTAL CARB. (%)	0.5				
FORMAT	BO650	GMO INFORMACIÓN	Product no genetically modified	SUGARS (%)	0.0	PLUMB (PPM)	< 0.3	Sample preincubated 10 days at 17°C	
NUMBER OF FILLETS	68-70	ALLERGENS INFORMATION	Fish (Anchovies) Sulphites WIHOUT GLUTEN	PROTEIN (%)	20.0	TIN (PPM)	< 200	Semi-preserved. Store between 3-5°C. Refrigerate covered in oil once opened. Consume in 2 days	
				SALT (%)	0.75				