




## PRODUCT TECHNICAL SPECIFICATION

Product details						Product Picture
Product code	FI01625					
Product name	Ortiz atún claro ventresca, belly in olive oil, tin, 110g					
Legal name	Yellowfin tuna belly in olive oil					
Net weight (g)	110	Gross (g)	140	Drained (g)	80	
Tolerance ± (g)	4.5g					
Need to cook?	No					
Time / temperature						
Product description	<p>Ventresca, or belly, has long been considered the most desirable and valuable part of the tuna. Removed and processed separately from the rest of the fish it is cooked very gently to retain its texture and flavour.</p> <p>It comes in long tender flakes whose high fat content give it a deliciously melting texture and mild but rich flavour.</p>					

### Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable (BRCGS/Organic/IFS/IOP Certification).

Supplier name	Conservas Ortiz, S.A.		
Address	Iñaki Deuna 15, 48700 Ondarroa (Bizkaia) Spain		
Health mark	ES-12.00178/BI		
Telephone	Via Brindisa	Fax	Via Brindisa
Quality contact name	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Tel.	Via Brindisa
Third party certification	IFS Food	Organisation	SGS
Final packaging site details (if different to above)			
Company name			
Address			
Health mark			
Telephone		Fax	
Third party certification		Organisation	

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	7 years
Yellowfin tuna ( <i>Thunnus albacares</i> )	*	*	Spain	Shelf life into Brindisa	4 years
Olive oil	*	*	Spain	Shelf life into customer	3 years
Salt	*	*	Spain	Shelf life once opened	5 days
				Shelf life determination technique (please attach study details)	Microbiological and organoleptic analysis
				Batch code system description and meaning	PBBBYC (40456C): Site plant No, fish batch, year, company
				Other declarations	
				Organic (Yes/No)	No
				DOP/IGP designated	No
				Other quality claims/certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				Perfect for salads.	

### Storage conditions

Storage temperature	Keep in a cool and dry place.
Storage temperature once opened	Keep refrigerated below 8°C in a non-metallic container, covered in the oil and consume within 5 days.
RH%	N/A
Serving temperature	Room temperature
Suitable for freezing If so, for how long	No

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### Analytical standards

Parameter	Target	Reject	Test Method	Frequency
pH	5.8 - 6.2	<5.8 / >6.2	Potentiometric	Per batch
Total moisture	57%	N/A	Gravimetric	Per batch
Water activity	-			
Total fat	-			
Pesticide residues	-			
Total meat content	-			
Nitrite (cured meat products)	-			
Histamine (fish)	<50mg/kg	>200mg/kg	ELISA	Per processed batch of white tuna
Aflatoxins (cereal, nuts and dry fruits)	-			
Ochratoxin (cereal, nuts and dry fruits)	-			
F <sub>0</sub> value (preserves-canning)	-			
Other results - NaCl	0.5 - 2.5%	>2.5%	Mohr	Finished product verification

### Meat physical standards and parameters

Primal cut used	-	Cartilage	-
Visible lean	-	Connective tissue	-
Processing details: size and type (e.g. minced, diced...)	-	Curing period	-
		Type of casing	-
Fat %	-	Extensive or intensive farming	-
Gristle %	-	Own herd	-
Skin	-	Name of slaughter house	-
Bone	-	Third party certification of slaughter house	-
Starters used?	-		

### Allergy information, warnings and claims

Contains	As an ingredient (Yes/No)	At production site (Yes/No)	Source (if present)	Suitable for	Yes/No (please attach certificate)
Peanuts and products thereof	No	No		Vegetarians	No
Nuts and products thereof	No	No		Vegans	No
Fish and products thereof	Yes	Yes	Yellowfin tuna	Diabetics	Yes
Crustaceans and products thereof	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No		Lactose intolerants	Yes
Sesame seeds and products thereof	No	No		Halal diet	No
Eggs and products thereof	No	No		Kosher diet	No
Soybeans and products thereof	No	No		Additives used	
Celery and products thereof	No	No		Substance	Function
Mustard and products thereof	No	No			
Cereals containing gluten and products thereof	No	No			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	No	No			
Lupin	No	No			
Milk and products thereof	No	No			
Free from:	Yes / No	Other claims on labels		Yes / No	Supported by documentation (Yes/No)
GMO	Yes	Free range		N/A	
Yeast and derivatives	Yes	Packed in a protective atmosphere		No	
Fruit and products thereof	Yes	Microwaveable		No	
MSG	Yes	Fishing area		No (FAO 27, 34)	
Caffeine	Yes	Suitable for home freezing		No	
Aspartame	Yes	Made with free range eggs		No	
Alcohol	Yes	Sugar free		No	
Hydrogenated fat	Yes	Fat free		No	

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## Microbiological Standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	-				
<i>Staphylococcus aureus</i>	-				
<i>Salmonella ssp.</i>	-				
<i>Listeria monocytogenes</i>	-				
<i>Escherichia coli</i>	-				
<i>Bacillus spp and cereus</i>	-				
Coliforms	-				
Yeasts and moulds	-				
Other - <i>Clostridium botulinum</i>	cfu/g	Not detected	Detected	Bioassay	Annual

## Laboratory details

Name of laboratory:	Conservas Ortiz, S.A. internal laboratory / ANFACO-CECOPECA
Accreditation:	No / ENAC No 96/L230 – 96/L1440 ISO17025

## Packaging and logistics information

Primary/ Secondary/ Tertiary	Type of material	Description	Is the packaging recyclable	Colour of packaging	Component weight	Packaging dimensions (mm)			
						Length	Width	Height	Diameter
Primary	Aluminium	Tin	Yes	Silver	15g	108	68	29	-
Primary	Cardboard	Sleeve	Yes	Red	5g	68	110	30	-
Secondary	Cardboard	Case	Yes	Brown	116g	280	190	110	-
Secondary	Paper	Label	Yes	White	2g	210	75	1	-
Type of packaging Vacuum, modified atmosphere (MAP)			-			Residual oxygen:		-	
Units per case							Gas %:		-
Cases per layer									24
Layers per pallet									16
Total cases per pallet									11
Pallet dimensions (L x W x H)									176
Total height of pallet									1200x800x1360
Total weight of pallet									Material
									Wood
									1.36m
									595.6kg

## Barcode details

Product barcode	8411320339008	Barcode type/format	EAN13
Outer case barcode	18411320339003	Barcode type/format	DUN14

## Product label



## Case label





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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated/Analysis	Taste/Flavour	Full flavoured but rich and mild
Energy	kJ	935	Calculated		
	kcal	223.8	Calculated		
Fat	g	14.2	Analysis	Colour	Pinkish colour
of which saturates	g	2.5	Analysis		
monounsaturated	g	9.42	Analysis		
polyunsaturated	g	1.71	Analysis	Odour/Smell	Characteristic of white tuna
Carbohydrate	g	0	Analysis		
of which sugars	g	0	Analysis		
Protein	g	24	Analysis	Texture	Melting
Fibre	g	-			
Salt	g	2.4	Analysis		

### HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

If the product passes through a **metal detector**, please state test pieces used and size.

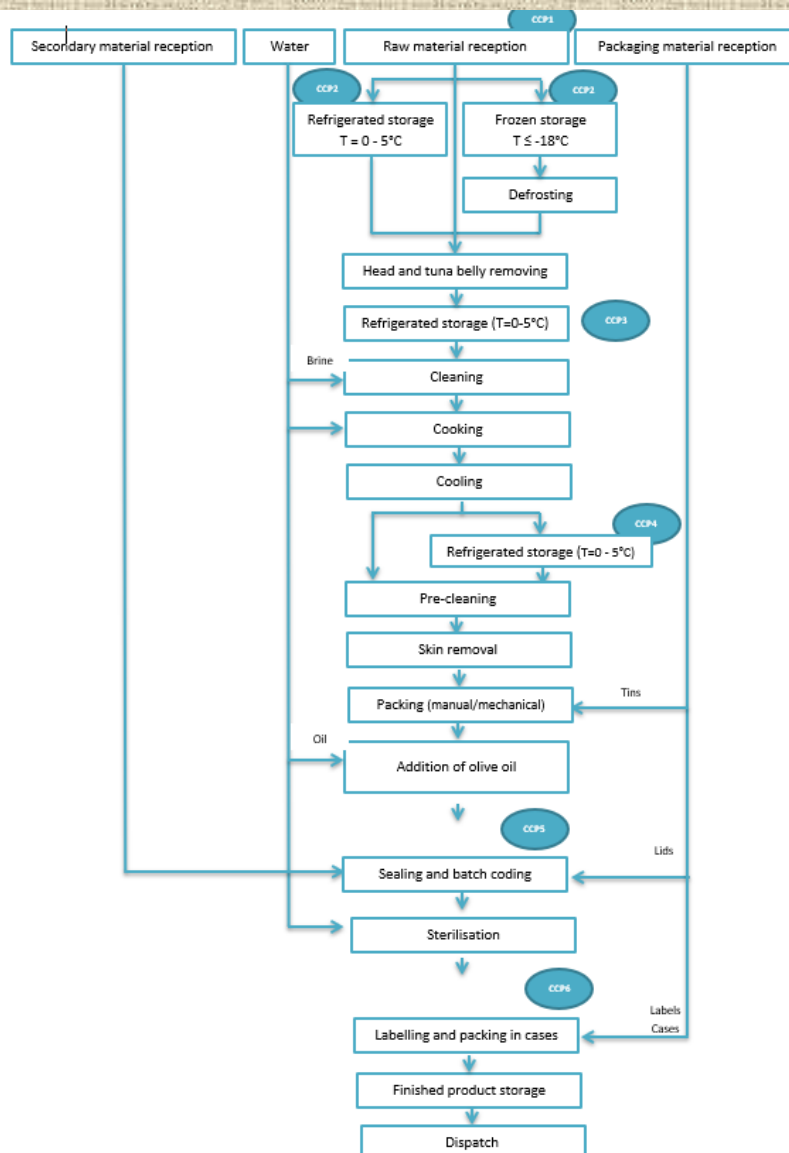
Process stage	Hazard	Control measure	Critical limit	Monitoring	Action if out of specification
Fish reception (fresh and frozen)	Biological (microorganism growth)	Temperature	T = 0 - 10°C (fresh) T = -15 – (-18)°C (frozen)	Direct measure (thermometer). Per batch. Person in charge of reception.	Hold product for evaluation and / or reject.
	Chemical (histamine)	Histamine content in fish	[Hist.] ≤ 100ppm	Histamine analysis (ELISA). Per batch. Technical Department.	Hold product for evaluation and / or reject.
Fish storage (fresh and frozen)	Biological (microorganism growth)	Temperature	T = 0 - 10°C (fresh) T = -15 – (-18)°C (frozen)	Continuous. Person in charge of reception.	Hold product for evaluation and / or reject.
Cleaned fish storage	Biological (microorganism growth)	Temperature	T = 0 - 5°C	Continuous. Person in charge of reception.	Hold product for evaluation and / or reject.
Boiled fish storage	Biological (microorganism growth)	Temperature	T = 0 - 10°C	Continuous. Person in charge of reception.	Hold product for evaluation and / or reject.
Sealing	Biological (pathogen microorganism growth)	Sealing formation verification. Sealing strength. Jar vacuum. Jar opening strength.	Double seam Thickness >75% Overlap >45%  Double seam air loss at P≥0.5 bar. Vacuum in jars P≥0.3 bar.  Jar seal strength ≥20 inch/pound	Double seam analyser. Direct pressure application. After sealing. Technical Department / designated trained operator.	Adjustment of equipment, if necessary, until parameters are right.
Sterilisation	Biological (pathogen microorganism growth)	Temperature and time	Sterilisation temperature and time	Each sterilisation. Person in charge of sterilisation.	Hold the product for evaluation by Technical Department, re-sterilisation and / or reject.

**Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilisation ...)**

**Sterilisation**

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### Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa before any changes take place. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

#### Specification completed by:

Name	Maitena Urdangarin
Position	Technical Manager
Company	Conservas Ortiz S.A.
Date	17.10.2017

#### Specification approved / revised by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	24.02.2024