




PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	FI01662					
Product name	Ortiz yellowfin tuna fillets in o/o, 250g					
Legal name	Canned yellowfin fillets in Spanish olive oil					
Product net weight (g) / net content (ml)	250	Gross (g)	279	Drained (g)	175	
Weight tolerance (g)	±9					
Need to cook?	No					
Time / temperature						
Product description	Ortiz Yellowfin tuna (<i>Thunnus albacares</i>) is mostly fished off the west coast of Africa. The flesh is a pinkish red colour and makes excellent eating, being full flavoured but not too strong. Pinky-fleshed, tender atún claro with a distinct tuna taste. Makes a great empanada.					
Commodity code	16041438					
Product dimensions (Length x Width x Height cm)	10.30 x 10.30 x 4.20					

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable.
(Certificates as BRCGS / Organic / ISO / IFS / FSSC 22000 / 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	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Mobile phone	Via Brindisa
Third party certification	IFS Food	Organisation	SGS
Final packaging site details (if different to above)			
Company name			
Address			
Health mark			
Telephone			
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	*	Tuna associations	FAO 27/34/51	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 (10355F): 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	
				It can be used in salads or sandwiches or is the ideal tuna to use in a classic Galician tuna empanada.	

Storage conditions

Storage temperature	Keep it in a cool and dry place, away from direct sunlight		
Storage temperature once opened	Once opened, keep refrigerated in a non-metallic container; cover it in olive oil and consume within 5 days.		
RH%	N/A		
Serving temperature	Room temperature		
Suitable for freezing	No	If so, for how long	-
Defrosting instructions	-	Shelf life once defrosted	-
Analytical standards			



Parameter	Target	Reject	Test Method	Frequency
pH	5.8 – 6.2	<5.8 / > 6.2	Potentiometric	Per batch
Total moisture	64%	N/A	Gravimetric	Per batch
aW (water activity)	-			
Total fat content	-			
Histamine (fish)	<50ppm	≥200ppm	ELISA	Per processed yellowfin batch
Total aflatoxins (cereal, nuts and spices)	-			
Ochratoxin A (cereal, nuts and spices)	-			
Heavy metals (cereal, spices, fish)	-			
Pesticide residues				
F ₀ value (preserves-canning)				
Illegal dyes (spices)				
Acrylamide (fried and roasted prod.)				
Other results - NaCl	0.5 - 2.5%	>2.5%	Mohr	Finished product verification

Meat physical standards and parameters

Total meat content	-		Extensive or intensive farming	-
Primal cut used	-		Own herd	-
Visible lean	-		Slaughter house name	-
Processing details: size and type (e.g. minced, diced...)	-		Third party certification of slaughter house	-
Fat %	-		Average age of slaughter	-
Gristle %	-		Maximum age of slaughter	-
Skin	-		Stunning method	-
Bone	-		Slaughter method: handmade (e.g. with knife) or mechanical	-
Cartilage	-		Cooling time, between slaughter until meat gets to 5°C	-
Connective tissue	-		Shelf life from slaughter /quartering to processing	-
Curing period	-			
Type of casing	-			
If natural casing, brine salt concentration where are kept	-			
Starters used?	-			
Parameter (cured and cooked meats)	Target	Reject	Test Method	Frequency
Nitrite (recipe)	-			
Nitrite (finished product)	-			
Nitrate (recipe)	-			
Nitrate (finished product)	-			

Allergy information, warnings and claims

Contains	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
<i>EU Reg. 1169/2011, Annex II</i>						
Peanuts and products thereof	No	No			Vegetarians	No
Nuts and products thereof	No	No			Vegans	No
Fish and products thereof	Yes	Yes	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 or 10 mg/litre in terms of the total final SO ₂	No	No				
Lupin	No	No				
Milk and products thereof	No	No				



Contains (other):	Yes / No	Other claims on labels	Yes / No	Supported by documentation (Yes / No)
GMO	No	Free range	N/A	
Yeast and derivatives	No	Packed in a protective atmosphere	No	
Fruit and products thereof	No	Microwaveable	No	
MSG	No	Fishing / capture area	No (FAO 27/34/51)	Not required in tinned fish, catch cert
Caffeine	No	Suitable for home freezing	No	
Aspartame	No	Made with free range eggs	N/A	
Alcohol	No	Sugar free	No	
Hydrogenated fat	No	Fat free	No	
Titanium dioxide (E171)	No	Gluten free	No	
Tin contains BPA?	No	Low in fat	No	
If yes, quantity		Low in salt	No	

Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	cfu/g	-			
Enterobacteriaceae	cfu/g	-			
Staphylococcus aureus	cfu/g	-			
Salmonella spp	25g	-			
Listeria monocytogenes	cfu/g	-			
Listeria spp	cfu/g	-			
Escherichia coli	cfu/g	-			
Bacillus spp and cereus	cfu/g	-			
Clostridium perfringens	cfu/g	-			
Coliforms	cfu/g	-			
Moulds and yeasts	cfu/g	-			
Other (Clostridium botulinum)	25g	Not detected	Detected	Bioassay	Annually

Laboratory details

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

Packaging and logistics information

Selling unit | Primary packaging

Packaging component description: bottle, tin, lid, jar, film, tray, sleeve, label, guarantee tag, bag, sack, easy-open, etc.

Material: glass, plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), laminated paper, foil, tinfoil, cork, ceramic, cardboard, paper, wood, elastic band, etc.

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

Dimensions (mm)

Component of packaging description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Tin	Aluminium	Yes	Yes 56%	14	-	-	42	101
Easy peel	Aluminium	Yes	Yes 56%	8	-	-	-	101
Lid	PP	Yes	No	7	-	-	5	103

Logistic unit | Secondary packaging

Packaging component description: tray, case, label, tape, etc.

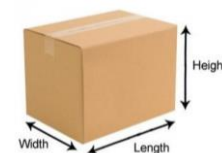
Material: paper, cardboard (type), plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), etc.

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

Dimensions (mm)



Component of the logistic unit description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Case	Cardboard	Yes	Yes, 100%	212	330	220	120	-
Label	Paper	Yes	No	1g	55	75	-	-



Logistic unit | Tertiary | Pallet

Packaging component description: pallet, divider between rows, cover, base, corner bear, wrapping, retractile film, label, etc.
Material: wood, composite, cardboard (type), steel, plastic and plastic film (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), paper, etc.

NIMF 15 certified? Yes / No

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in **grams** of each packaging component, including labels.

Dimensions (mm)

Description	Material	NIMF 15 certified	Can it be recycled?	Does it contain recycled material? %	Component weight (g)	Dimensions (m)		
						Length	Width	Height
Euro pallet	Wood	Yes	Yes	No	25000	1.2	0.8	0.144
Film	LDPE	N/A	Yes	No	30	-	-	-

Type of packaging Vacuum, modified atmosphere (MAP)	-	Residual oxygen	-
	-	Gas %	-

Units per case	18
Case gross weight (all contents with packaging) (kg)	5.235
Cases per layer	12
Layers per pallet	6
Total cases per pallet	72
Total height of pallet (m)	1.584
Total weight of pallet (kg)	402 (approx.)

Barcode details

Product barcode	8411320332900	Barcode type / format	ENAN 13
Outer case barcode	38411320332901	Barcode type / format	DUN 14

Product label



Case label



Nutritional information per 100g/100mL

	UoM	Value	Calculated / Analysis (method)	Organoleptic properties	
				Taste / Flavour	Full flavoured but not too strong
Energy	kJ	1071	Calculated	Colour	Pinkish red fleshed
	kcal	256	Calculated		
Fat	g	17.5	Analysis	Odour / Smell	Characteristic of tinned yellowfin tuna
of which saturates	g	2.7	Analysis		
monounsaturated	g	-	-		
polyunsaturated	g	-	-	Texture	Tender and meaty
Carbohydrate	g	0.0	Analysis		
of which sugars	g	0.0	Analysis		
Protein	g	24.7	Analysis		
Fibre	g	-	-	HFSS score	4 / Not within scope of regulations
Salt	g	0.9	Analysis		



HACCP & Process flow documentation

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

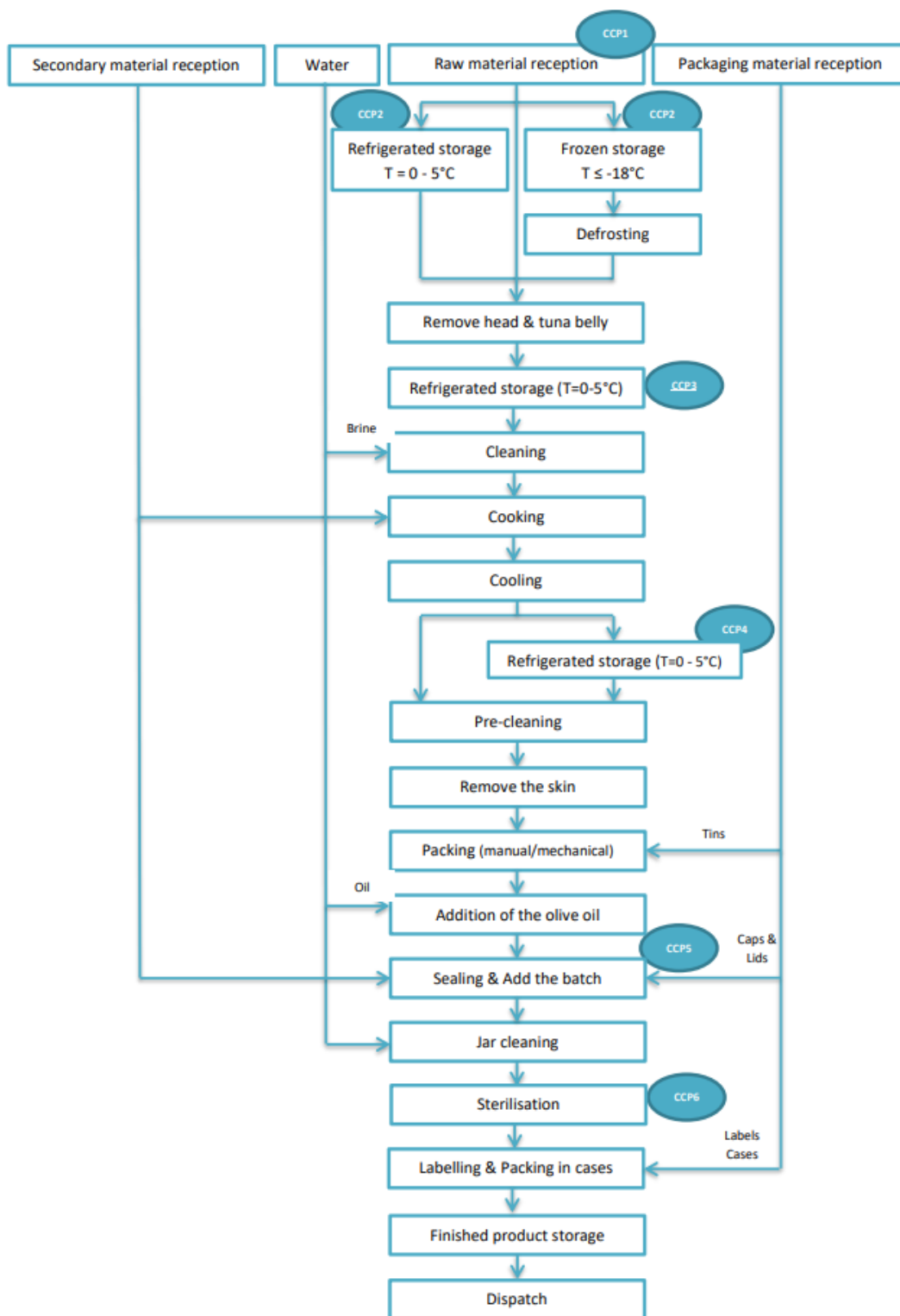
Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

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

Process stage	Hazard	Control measure	Critical limit	Monitoring (Who/How/Frequency)	Action if out of specification
Fish reception (fresh & 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 the product for evaluation and / or reject.
	Chemical (histamine)	Histamine content in fish	[Hist.] ≤ 50ppm	Histamine analysis (ELISA). Per batch. Technical Department.	Hold the product for evaluation and / or reject.
Fish storage (fresh & frozen)	Biological (microorganism growth)	Temperature	T = 0 - 10°C (fresh) T = -15 - (-18)°C (frozen)	Continuous. Person in charge of reception.	Hold the product for evaluation and / or reject.
Cleaned fish storage	Biological (microorganism growth)	Temperature	T = 0 - 5°C	Continuous. Person in charge of reception.	Hold the product for evaluation and / or reject.
Boiled fish storage	Biological (microorganism growth)	Temperature	T = 0 - 10°C	Continuous. Person in charge of reception.	Hold the 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, where 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





Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa prior to product dispatch. 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	Amaia Alberdi
Position	Export department
Company	Conservas Ortiz
Date	31.01.2020

Specification approved / revised by:

Name	Arantxa Monsalve
Position	Technical Manager
Company	Brindisa Ltd.
Date	26.05.2024