




## PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	FI01687					
Product name	Ortiz anchoa Maestra, large size anchovy 55g, tray					
Legal name	Cured anchovy fillets in olive oil					
Product net weight (g) / net content (ml)	55	Gross (g)	140	Drained (g)	40	
Weight tolerance (g)	3.6					
Need to cook?	No					
Time / temperature						
Product description	Ortiz anchovies undergo a meticulous six-month maturation process, allowing their rich flavour to fully develop. Once they reach peak perfection, each one is carefully filleted by hand with expert precision before being delicately packed in the finest olive oil, preserving their exceptional taste and texture.					
Commodity code	16041600					
Product dimensions (Length x Width x Height cm)	17.3 x 12.3 x 1.30					

### 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	12 months
Anchovy ( <i>Engrulis encrasicholus</i> )	*	*	FAO 27	Shelf life into Brindisa	8 months
Olive oil	*	*	Spain	Shelf life into customer	5 months
Salt	*	*	Spain	Shelf life once opened	5 days
*Confidential information				Shelf life determination technique (please attach study details)	Microbiological and organoleptic analysis
				Batch code system description and meaning	PBBBYC (10355F): Plant No, production week, year, company
				Other declarations	
				Organic (Yes / No)	No
				DOP / IGP designated	No
				Other quality claims / certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				Serve on a cocktail stick: two green olives, one guindilla pepper, one anchovy fillet, one pickled onion.	

### Storage conditions

Storage temperature	Keep in a cool and dry place between 5 - 15°C
Storage temperature once opened	Keep refrigerated below 8°C, covered in olive oil and consume within 5 days.

Authorised by: Technical Manager	Doc. name: Brindisa product technical specification (Eng.)	Issue date: 21.03.2013
Rev. date: 03.01.2023	Rev. No: 01	Page 1 of 6



<b>RH%</b>	N/A		
<b>Serving temperature</b>	Room temperature		
<b>Suitable for freezing</b>	No	<b>If so, for how long</b>	-
<b>Defrosting instructions</b>	-	<b>Shelf life once defrosted</b>	-

#### Analytical standards

Parameter	Target	Reject	Test Method	Frequency
<b>pH</b>	5.7 – 6.1	<5.7 / > 6.1	Potentiometric	Annually
<b>Total moisture</b>	45 - 52%	<45 / >52%	Gravimeter	Annually
<b>aW (water activity)</b>	-	-	-	-
<b>Total fat content</b>	-	-	-	-
<b>Histamine (fish)</b>	<100 ppm	>200 ppm	ELISA	Annually
<b>Total aflatoxins (cereal, nuts and spices)</b>	-	-	-	-
<b>Ochratoxin A (cereal, nuts and spices)</b>	-	-	-	-
<b>Heavy metals (cereal, spices, fish)</b>	-	-	-	-
<b>Pesticide residues</b>	-	-	-	-
<b>F<sub>0</sub> value (preserves-canning)</b>	-	-	-	-
<b>Illegal dyes (spices)</b>	-	-	-	-
<b>Acrylamide (fried and roasted prod.)</b>	-	-	-	-
<b>Pb</b>	-	-	-	-
<b>Cd</b>	-	-	-	-
<b>Hg</b>	-	-	-	-
<b>Cd</b>	-	-	-	-
<b>NaCl</b>	11-16%	<11 / >16%	Mohr	Finished product verification

#### Meat physical standards and parameters

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

#### Allergy information, warnings and claims

Contains  <i>EU Reg. 1169/2011, Annex II</i>	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)
<b>Peanuts</b> and products thereof	No	No	No		Vegetarians	No
<b>Nuts</b> and products thereof	No	No	No		Vegans	No
<b>Fish</b> and products thereof	Yes	Yes	Yes	Anchovy	Diabetics	Yes
<b>Crustaceans</b> and products thereof	No	No	No		Coeliacs	Yes
<b>Molluscs</b> and products thereof	No	No	No		Lactose	Yes



## Allergy information, warnings and claims

Contains <i>EU Reg. 1169/2011, Annex II</i>	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)
					intolerants	
<b>Sesame</b> seeds and products thereof	No	No	No		Halal diet	No
<b>Eggs</b> and products thereof	No	No	No		Kosher diet	No
<b>Soybeans</b> and products thereof	No	No	No		<b>Additives used</b>	
<b>Celery</b> and products thereof	No	No	No		<b>Substance</b>	<b>Function</b>
<b>Mustard</b> and products thereof	No	No	No			
Cereals containing <b>gluten</b> and products thereof	No	No	No			
Sulphur dioxide and <b>sulphites</b> at concentrations of more than 10mg/kg regarding final <b>SO<sub>2</sub></b>	No	No	No			
<b>Lupin</b>	No	No	No			
<b>Milk</b> and products thereof	No	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)	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?	N/A	Low in fat	No	
If yes, quantity		Low in salt	No	

## Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
<b>TVC</b>	cfu/g	100	100,000	Plate count	Per batch
<b>Enterobacteriaceae</b>	cfu/g	-	-	-	
<b>Staphylococcus aureus</b>	cfu/g	0	10	Plate count	Per batch
<b>Salmonella spp</b>	25g	-	-	-	
<b>Listeria monocytogenes</b>	cfu/g	Not detected	Detected	Plate count	Per batch
<b>Escherichia coli</b>	cfu/g	Not detected	10	Plate count	Per batch
<b>Bacillus spp and cereus</b>	cfu/g	-	-	-	
<b>Clostridium perfringens</b>	cfu/g	-	-	-	
<b>Coliforms</b>	cfu/g	-	-	-	
<b>Moulds and yeasts</b>	cfu/g	-	-	-	
<b>Other</b>	-	-	-	-	

## Laboratory details

<b>Name of laboratory:</b>	Conservas Ortiz, S.A. internal laboratory / ANFACO-CECOPESCA
<b>Accreditation:</b>	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
Film	PE	Yes	No	4.5	171	121	1	-
Tray	PET/EVOH/PE	Yes	No	30	170	120	11	-
Case	Cardboard	Yes	100%	11	173	123	13	-

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Rev. date: 03.01.2023	Rev. No: 01	Page 3 of 6

**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	100%	116	220	130	190	-
Label	Paper	Yes	100%	1	5	10	1	-

**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 (m)**

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	0.14

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

Units per case	15
Case gross weight (all contents with packaging) (kg)	1.7
Cases per layer	38
Layers per pallet	5
Total cases per pallet	190
Total height of pallet (m)	110
Total weight of pallet (kg)	350

**Barcode details**

Product barcode	8411320102060	Barcode type / format	ENAN 13
Outer case barcode	48411320102068	Barcode type / format	DUN 14

**Product label**

		<b>Case label</b>	



Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated / Analysis (method)	Taste / Flavour	Intense, rich sweet flavour, with balance saltiness. Delicate brown anchovies, ideal for big savoury fish hit.
Energy	kJ	875.2	Calculated		
	kcal	209.3	Calculated	Colour	Characteristic of salted anchovy Delicate brown anchovies
Fat	g	11.5	Analysis		
of which saturates	g	1.7	Analysis		
monounsaturated	g	-		Odour / Smell	Characteristic of salted anchovy
polyunsaturated	g	-			
Carbohydrate	g	0.4	Analysis	Texture	Compact but tender texture
of which sugars	g	0	Analysis		
Protein	g	26.6	Analysis		
Fibre	g	-	-		
Salt	g	12.7	Analysis		
HFSS score	N/A				

### 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
Seaming	Biological (pathogen microorganism growth due to non-hermetically seaming)	Equipment maintenance Staff training	Sealing integrity of plastic trays (formation and strength)	Direct verification (visual) Start / end of process and every 2 hours	Adjustment of equipment, if necessary, until parameters are right.



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

**Low moisture / salt concentration**

### 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 prior the 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:

<b>Name</b>	Maitena Urdangarin
<b>Position</b>	Technical Manager
<b>Company</b>	Conservas Ortiz, S.A.
<b>Date</b>	26.02.2024

#### Specification approved / revised by:

<b>Name</b>	Arantxa Monsalve
<b>Position</b>	Technical Manager
<b>Company</b>	Brindisa Ltd.
<b>Date</b>	16.03.2024