

	TECHNICAL SPECIFICATIONS	Doc.: FT 1 revision: 06/2019 Page 1 de 4
	ANCHOVY FILLETS IN SUNFLOWER	

MC3138

REFERENCIA	COMERCIAL NAME	BRAND	FORMAT
FT1/2	ANCHOVY FILLET IN SUNFLOWER OIL		CASING UNIT

SECTION 1. MANUFACTURER & SALES

N° Sanitary Register -N°CE	12.09199/S
SALES	Markelbach & Corne NV – www.MARCOR.be
Telephone number	+32 3 828 14 63
Fax number	+32 3 828 23 20
Email	sales@marcor.be
Quality	quality@marcor.be

SECTION 2. DESCRIPTION OF THE PRODUCT

1.Name of the product:

ANCHOVY FILLET IN SUNFLOWER OIL

2.Description of the product:

PRODUCT OBTAINED FROM KIND OF ANCHOVY BY A PROCESS OF RIPENESS CONTROLLED IN A STRONGLY SALTY WAY, WHICH AWARDS TO THE FINAL PRODUCT A FEW CHARACTERISTICS SPECIFIC ORGANOLEPTICS, ADDING SUNFLOWER OIL TO INCREASE THE ABOVE MENTIONED CHARACTERISTICS.

	TECHNICAL SPECIFICATIONS	Doc.: FT 1 revision: 06/2019 Page 2 de 4
	ANCHOVY FILLETS IN SUNFLOWER	

MC3138

SECTION 3. SPECIFICATIONS OF THE PRODUCT

1. Final product:	Anchovy fillet in sunflower oil
2. List of ingredients in diminishing order	Ingredients: Anchovies (<i>Engraulis japonicus</i>), sunflower oil and salt. Net Weight 48 g Drained Weight 28 g
3. Format (Unit of sale):	(carton box) 50 units de 48 g
4.Packed:	Metal case, carton cover
5.Packaging:	Wavy carton
6.Optimal storage temperature:	Fresh place, best between 5 and 12 ° C.
7. Lot description:	N° correlative of the production realized in the year
8. Useful life:	14 months after production
9. Distribution:	For all the world, by transport in pallets, containers, ...
10. Intention of use	Consume without previously cooked, once opened store in a foodgrade hermetic recipient at 4°C and use within 72 hours.
11. Intention of consume	General people

SECTION 4. DESCRIPTION OF THE PRODUCTIVE PROCESS

Receipt of Fish	Receipt of brine	Receipt of Salt	Receipt of oil	Receipt of packaging
↓				
Salty	↙↓	↙↓	↓	↓
↓				
Behaved	↓	↓	↓	↓
↓				
Packed in salt	↓	↙	↓	↙
↓				
Ripeness	↓		↓	↙
↓				
Escalded	↙		↓	↓
↓				
Drained			↓	↓
↓				
Filet			↓	↙
↓				
Addition of oil			↙	↓
↓				
Closing				↙
↓				
Codification				↓
↓				
Packed				↙
↓				
Storage				
↓				
Expedition				

	TECHNICAL SPECIFICATIONS	Doc.: FT 1 revision: 06/2019 Page 3 de 4
	ANCHOVY FILLETS IN SUNFLOWER	

MC3138

SECTION 5. NUTRITIONAL INFORMATION

NUTRITIONAL INFORMATION:

Nutritional information for 100 g of product:

Proteins:	21,9g
Lípidos:	12,3g
Carbohydrates:	0,03g
Minerals:	1,51g
Energetic value:	198kcal/ 827kj
Sodium:	3g

SECTION 6. INFORMATION ABOUT ALLERGENS/OGM

Does it present some ingredient produced from OMG? NO

Marked with a "X" in the column if it contains someone of these ingredients

	YES	NO
Cereals that contain gluten		X
Crustaceans and derivative products		X
Eggs and derivative products		X
Fish and derivative products	X	
Peanuts and derivative products		X
Soybean and products based on soybean		X
Milk and its derivative (included lactosa)		X
Fruits of ring		X
Celery and derivative products		X
Mustard and derivative products		X
Sesame seeds and derivative products		X
Sulphurous anhydride and sulfites		X
Mollusks and derivative		X
Lupins and derivative		X

	TECHNICAL SPECIFICATIONS	Doc.: FT 1 revision: 06/2019 Page 4 de 4
	ANCHOVY FILLETS IN SUNFLOWER	

MC3138

7. CHARACTERISTICS OF THE PACKAGING AND PALLETING

Unit sale	Unit/ box	Casing/ Carton	Boxes /palet	Boxes/Cap s palet	Units /Palet	EAN
50 x 48g	50					

First Packaging : Metal tin (Food tin plate)

Second Packaging Wavy carton

Third Packaging: Pallets or Containers

SECTION 8. CHARACTERISTICS OF THE FINISHED PRODUCT

PROPERTIES ORGANOLEPTICS :

-Fish meat:	Firm consistency, without softening that denotes a degree of autolysis outpost.
-Smell and flavor:	Typical of the product
-Color:	Dun - Reddish
-Head and entrail:	Absence.

STANDARDS OF PHYSICAL-CHEMICAL ANALYSIS

PARAMETERS	NORMA INTERNA	ANALYTICAL METHOD
HISTAMINE(ppm)	< 200	HPLC
CADMIUM (ppm)	< 1	Atomic absorption
MERCURY (ppm)	< 0.5	Atomic absorption
LEAD (ppm)	< 3	Atomic absorption
TIN (ppm)	< 200	Atomic absorption

STANDARDS OF MICROBIOLOGICAL ANALYSES

PARAMETERS	NORMA INTERNA	ANALYTICAL METHOD
<i>Aerobics Mesófilos (col/g.)</i>	< 1 x 10 ⁵	BASED IN ISO 4833 AND CENAN 1989
<i>Anaerobics (col/g.)</i>	< 1 x 10 ⁵	BASED IN ISO 4833 AND CENAN 1989
<i>Enterobacterium (col/g.)</i>	< 1 x 10 ²	BASED IN ISO 7402 AND CENAN 1989
<i>Staphylococcus aureus (col/g.)</i>	Absence	BASED N ISO 6888 AND CENAN 1989
<i>Salmonella (col/25g)</i>	Absence	BASED IN ISO 6579 AND CENAN 1989
<i>Listeria monocytogenes(col/25g)</i>	Absence	ALOA ^R METHOD