

	TECHNICAL DATA SHEET	FT- 02
	ANCHOVIES FILLETS	Date: 09/03/2018
		Ed.: 3
		Page 1 of 2

#### COMPANY DATA

Company: **CONSERVAS NARDIN, S.L.**  
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 Web page: [www.conservasnardin.com](http://www.conservasnardin.com)  
 E-mail: correo@conservasnardin.com  
 Health registration number: ES 12.01306/SS CE

#### PRODUCT DATA

Product:	Anchovy fillets in olive or sunflowers oil. No OGM product, no irradiated															
Ingredients:	Anchoa, olive oil or sunflowers oil and salt. Without additives.															
Product description:	Ready to eat semi-preserved packed product. Fresh fished anchovies are gutted and headed. Anchovies are rinsed with water, salted and matured. Anchovies are filleted and packed with oil.															
Presentation:	In glass jars, metallic cans or plastic recipient.															
Storage conditions:	Between 5 and 8°C.															
Shelf life:	12 months															
Mode of use:	Ready to eat product.															
Organoleptical characteristics:	Bright external appearance, without strange smells and brownish/red colour.															
Microbiological Characteristics:	<table border="1"> <thead> <tr> <th>PARAMETER</th> <th>INTERNAL LIMIT</th> </tr> </thead> <tbody> <tr> <td>Mesophilic aerobic micro-organism (31°C± 1°C)</td> <td>n=5; c=3; m= 1×10<sup>5</sup>/ g; M= 1×10<sup>6</sup>/ g</td> </tr> <tr> <td><i>Enterobacteriaceae</i></td> <td>n=5; c=3; m= 1×10<sup>2</sup>/ g; M= 1×10<sup>3</sup>/ g</td> </tr> <tr> <td><i>Salmonella/Shigella</i></td> <td>n=5; c=0; m= M=Absence/25 g</td> </tr> <tr> <td><i>Staphylococcus aureus</i></td> <td>n=5; c=2; m= 1×10<sup>1</sup>/ g; M= 2×10<sup>1</sup>/ g</td> </tr> <tr> <td><i>Clostridium botulinum TOXIN</i></td> <td>Absence</td> </tr> <tr> <td><i>Listeria monocytogenes</i></td> <td>n=5; c=0; m=M= 100 ufc/g Reglament 2073/2005</td> </tr> </tbody> </table>	PARAMETER	INTERNAL LIMIT	Mesophilic aerobic micro-organism (31°C± 1°C)	n=5; c=3; m= 1×10 <sup>5</sup> / g; M= 1×10 <sup>6</sup> / g	<i>Enterobacteriaceae</i>	n=5; c=3; m= 1×10 <sup>2</sup> / g; M= 1×10 <sup>3</sup> / g	<i>Salmonella/Shigella</i>	n=5; c=0; m= M=Absence/25 g	<i>Staphylococcus aureus</i>	n=5; c=2; m= 1×10 <sup>1</sup> / g; M= 2×10 <sup>1</sup> / g	<i>Clostridium botulinum TOXIN</i>	Absence	<i>Listeria monocytogenes</i>	n=5; c=0; m=M= 100 ufc/g Reglament 2073/2005	
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Physico-Chemical  
Characteristics and  
contaminants:

PARAMETER		LIMIT
Water activity		Máx 0.85
Histamine		n=9; c=2; m= 200 mg/Kg; M: 400 mg/Kg
Melamine		2,5 mg/Kg
Cadmium		0,25 mg/Kg (fish meat as reference)
Mercury		0,5 mg/Kg (fish meat as reference)
Lead		0,3 mg/Kg (fish meat as reference)
Inorganic tin (canned products)		200 mg/Kg wet weight
Polycyclic aromatic hydrocarbons	Benzo(a)pyrene	2,0 µg/Kg
	Sum of Benzo (a) pyrene, Benzo(a)anthracene, Benzo(b)fluorantene and crysene	12,0 µg/Kg
Dioxins & PCBs	Sum of dioxins:	3,5 pg/g wet weight
	Sum of dioxins and PCBs similar to dioxins:	6,5 pg/g wet weight
	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180:	75 ng/g wet weight

Nutritional facts:

NUTRIENT	For 100 g
Energy value	808,7 KJ / 193,1 kcal
Fat	9,7 g
— of which saturated fat	1.8 g
Carbohydrate	< 0,5 g
— of which sugars	< 0,5 g
Dietary fiber	< 0,5 g
Protein	26,5 g
Salt	12,2 g

Allergens:

ALLERGEN	INGREDIENT	TRACES
1. Cereals containing gluten	--	--
2. Crustaceans and products thereof.	--	--
3. Eggs and products thereof.	--	--
4. Fish and products thereof.	YES	YES
5. Peanuts and products thereof.	--	--
6. Soybean and products thereof.	--	--
7. Milk and products thereof.	--	--
8. Nuts	--	--
9. Celery and products thereof.	--	--
10. Mustard and products thereof.	--	--
11. Sesame seeds and products thereof.	--	--
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg o 10 mg/l expressed as SO <sub>2</sub> .	--	--
13. Lupin and products thereof.	--	--
14. Molluscs and products thereof.	--	--