

TECHNICAL DATASHEET
RR600 COMPAGNIA OLTREMARE
FILLETS OF ANCHOVY IN SUNFLOWER OIL

1. PRODUCTION PROCESS

All the stages of the production of anchovy fillets in oil are traditional processes. The fish is salted and the head is removed at the production plant of our suppliers (which are certified by a strict approval process), then it is introduced in barrels with salt and brine and left to mature.

Once the anchovy reaches the desired point of maturity, it is submerged in boiling water in order to remove the skin. During the next stage of the process, the anchovies are cut by hand and partially dehydrated. During the filleting stage both loins are separated and proceed to be canned.

Oil is added afterwards as covering liquid and the containers are closed. During the final stage, the product is washed, labelled, packaged and placed on pallets.

The product is kept and transported at a temperature between 5°C and 12°C.

2. GENERAL CHARACTERISTICS

Ingredients:	Anchovy (<i>Engraulis ringens</i>) 66.7% (anchovy: 82.5%, salt: 17.5%), Sunflower oil 33.3%.
Allergens/OGMs:	Contains fish / The end product does NOT contain modified DNA and/or the proteins derived from genetically modified DNA.
Net weight:	600 g
Drained weight:	400 g
Storage conditions:	Semi-preserve. Once opened, keep in refrigeration, covered with oil, in a non-metallic container, and consumed within the next 7 days.
Best before date:	18 months from production date

PACKAGE CHARACTERISTICS

Type of packaging:	Tin. Food Safety. EASY OPEN LID + PLASTIC COVER
Size of the package: (length x width x height)	120 x 98 x 64 mm ± 2 mm
Closing parameters:	Hermetic

ORGANOLEPTIC CHARACTERISTICS

Colour	From pinkish brown to dark brown.
Smell	Mild. Characteristic of salted anchovy, not intense.
Flavour	Pleasant, of mildly salted anchovies. Absence of flavours different from the usual of the product and preparation.
Texture	Firm, consistent. Not soggy.

Drafted and Adopted by:

LOURDES VELASQUEZ



PHYSICAL-CHEMICAL CHARACTERISTICS				
Salt in aqueous phase $\geq 25\%$ or Water activity (a_w) ≤ 0.75				
pH	≤ 6.5 n=9, c=2, m=200ppm, M=400ppm			
Histamine	average value of n samples < m c samples maximum between m and M 0 values > M			
Heavy metals:	Cadmium	<0.25ppm		
(per Kg of fresh weight)	Lead	<0.3ppm		
	Mercury	<0.5ppm		
(canned tin)	Tin	<200ppm		
Dioxinas y PCBs:	Addition of dioxins (EQT PCDD/F-OMS): maximum 3.5 pg/g per fresh fish weight Addition of dioxins and dioxin-like PCBs (EQT PCDD/F-PCB OMS): maximum 6.5 pg/g per fresh fish weight			
MICROBIOLOGICAL CHARACTERISTICS				
Count of aerobic mesophilic colonies:	n=5, m=1x10 ⁴ ufc/g M=1x10 ⁵ ufc/g c=3			
Count of anaerobics:	n=5 m=1x10 ³ ufc/g M=1x10 ⁴ ufc/g c=2			
“ Enterobacteriaceae” totals:	n=5 m=1x10 ² ufc/g M=1x10 ³ ufc/g c=2			
<i>Staphylococcus aureus enterotoxigenic:</i> (coagulasa positivo)	< 10 ufc/g.			
<i>Clostridium sulfite-reducers:</i> (<i>Clostridium perfringens</i>):	<10 ufc/g.			
<i>Listeria monocytogenes</i>	Max. 1x10 ² ufc/g in 5 samples			
<i>Salmonella spp</i>	Aus/25g. in 5 samples			
NUTRITIONAL VALUES per 100 g of drained product				
Valor energético (Kcal/KJ)	180/754			
Grasas (g)	8.1			
De las cuales Saturadas (g)	1.4			
Hidratos de Carbono (g)	0.7			
De los cuales Azúcares (g)	0.0			
Fibra (g)	0.0			
Proteínas (g)	26			
Sal (g)	14.3			
PACKAGING:				
Carton size length x width x height	Units/ carton	Layers	Cartons/ layer	Cartons/pallet
	12	11	10	110