

	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021

PRODUCT: SMALL SARDINES IN OLIVE OIL

Product name	Sardines (Small sardines) in olive oil			
Commercial brand	La Brújula			
Ingredients	Sardine (Small sardine) (Sardina pilchardus), olive oil and salt			
Allergens	Fish			
GMO's	No contains			
Format Container NW-DW	FORMAT	Nº PIECES	DRAINED WEIGHT (g)	NET W. (g)
	RR125 FA	12-15	85	115
	RR125 FA	16-20	85	115
	RR125 FA	20-25	85	115
	RR125 FA	25-30	85	115
	RO150 FA	15-20	110	130
	RO150 FA	20-25	110	130
	RO150 FA	30-35	110	130
	RO280 FA	55-60	195	265
Expected use	Direct consumption			
Useful life	6 years from the manufacturing date			
Shelf life and storage conditions once the container is opened	Consume immediately			
Form of presentation	Sardine (base product)			
Target population	Entire population except fish allergy sufferers			

<i>La Brújula</i>	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021

Storage and distribution conditions	Store in a cool and dry place
--	-------------------------------

<i>La Brújula</i>	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021

Organoleptic characteristics	Appearance: compact, neat and easily separable. Covering liquid: Specific Units color: Specific Units size: Uniform Broken skin: absence Foreign bodies: absence Spine consistency: crumbly and easily separable. Smell: Specific, intense Texture: Firm and uniform Flavour: Specific.		
Labeling	Product sale name List of ingredients Commercial classification (size or number of pieces) (optional) Net weight Drained weight Best before date Company identification: name, corporate name, or name of manufacturer or packing company and address Lot Identification brand Storage conditions Barcode Customer service telephone number Sanitary registration number Nutrition declaration		
Physical-chemical characteristics	Parameters	Methods	Range
	pH	Potentiometric	5.5-6.5
	Chlorides	Volhard	1.2-2 %
	Histamine	HPLC	n= 9 c= 2 m= 100mg/kg M= 200mg/kg
	n= number of units that compose the sample m= limit value below which all the results are considered accepted M= limit value of acceptance above which the results are considered not-accepted c= number of sample units with values between m and M		
	Parameter	Methods	Maxiumm limit
	Mercury	Atomic absorption spectrometry	0.5 ppm

<i>La Brújula</i>	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021

	Cadmium	Atomic absorption spectrometry	0.25 ppm
	Lead	Atomic absorption spectrometry	0.3 ppm
	Tin	Inductively coupled plasma atomic emission spectroscopy	200 ppm
Microbiological characteristics	Parameters	Method	Maxiumm limit
	Count of aerobic mesophiles (31° ± 1° C)	Plate count	<1 ufc/g
	Bacillaceae spores	Plate count	<1 ufc/g
	Botullinium toxin	Bioassay	Absence
Nutrition declaration	<p>Average nutritional value per 100g of drained weight</p> <p>Energy: 926 kJ/222 Kcal</p> <p>Fat: 15 g</p> <p>Of which saturates: 2,7 g</p> <p>Carbohydrates: 0 g</p> <p>Of which sugars: 0 g</p> <p>Proteins: 21 g</p> <p>Salt: 0,78 g</p>		

<i>La Brújula</i>	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021



	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021



	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021



<i>La Brújula</i>	MANUAL IFS - BRC 5.2 PRODUCT SPECIFICATIONS	Anexo 2
		REV 5
		August 2021

CUSTOMER APPROVAL: The customer accepts the manufacture of the products according to the guidelines and characteristics contained in this document. If the following signed form is not returned within 15 days, it shall be deemed accepted.

Email: calidadclb@grupo-delgado.com

CUSTOMER NAME:

DATE:

STAMP AND SIGNATURE:

CONTROL DE EDICIONES		
EDICIÓN	FECHA	MODIFICACIONES
0	November 2013	Initial Edition
1	May 2014	Modifications of cadmium limits according to Reg 488/2014
2	October 2016	Inclusion of the target population.
3	September 2017	Review of the following parameters: - pH range - Chloride range - Changes in nutritional values: Indication per 100 g of drained weight
4	February 2020	Individualization of technical sheets by product and change of format
5	August 2021	Shelf life and storage conditions once the container is opened