	MANUAL IFS - BRC 5.2 ESPECIFICACIONES DE PRODUCTO	Anexo 2
		REV 4
		Febrero 2020

PRODUCT: YELLOWFIN TUNA BELLY IN OLIVE OIL

Product name	Yellowfin tuna belly in olive oil												
Commercial brand	La Brújula												
Ingredients	Yellowfin tuna belly (<i>Thunnus albacares</i>), olive oil and salt												
Allergens	Fish												
GMO's	No contains												
Format Container NW-DW	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr style="background-color: #f2f2f2;"> <th style="text-align: center;">FORMAT</th> <th style="text-align: center;">Nº PIECES</th> <th style="text-align: center;">DRAINED WT (g)</th> <th style="text-align: center;">NET WT (g)</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">OL120 FA</td> <td></td> <td style="text-align: center;">80</td> <td style="text-align: center;">110</td> </tr> <tr> <td style="text-align: center;">RO280 FA</td> <td></td> <td style="text-align: center;">200</td> <td style="text-align: center;">266</td> </tr> </tbody> </table>	FORMAT	Nº PIECES	DRAINED WT (g)	NET WT (g)	OL120 FA		80	110	RO280 FA		200	266
FORMAT	Nº PIECES	DRAINED WT (g)	NET WT (g)										
OL120 FA		80	110										
RO280 FA		200	266										
Expected use	Direct consumption												
Useful life	6 years from the manufacturing date												
Form of presentation	Fillets												
Target population	Entire population except fish allergy sufferers												
Storage and distribution conditions	Store in a cool and dry place												
Organoleptic characteristics	Appearance: clean fillets of tuna belly Covering liquid: Specific Watery exudate: Absence Meat color: Specific and homogenous Foreign bodies: Absence Smell: Specific, pleasant and balanced Texture: Firm and moist Flavour: Specific and persistent												
Labeling	Product sale name List of ingredients Commercial clasification (size or number of pieces) (optional) Net weight Drained weight												

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	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		
Physicalchemical 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		
	Parameters	Methods	Maximum limit
	Mercury	Atomic absorption spectrometry	1.0 ppm
	Cadmium	Atomic absorption spectrometry	0.1 ppm
	Lead	Atomic absorption spectrometry	0.3 ppm
	Tin	Inductively coupled plasma atomic emission spectroscopy	200 ppm
Microbiological characteristics	Parameters	Methods	Maximum limit
	Count of aerobic mesophiles (31° ± 1° C)	Plate count	<1 ufc/g

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	Bacillaceae spores	Plate count	<1 ufc/g
	Botullinium toxin	Bioassay	Absence
Nutrition declaration	Average nutritional value per 100g of drained weight		
	Energy:	782 kJ/187 Kcal	
	Fat:	9,4 g	
	Of which saturates:	1,7 g	
	Carbohydrates:	0 g	
	Of which sugars:	0 g	
	Proteins:	25,57 g	
	Salt:	0,82 g	

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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: