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

PRODUCT: MUSSELS IN ESCABECHE				
Product name	Mussels in escabeche			
Commercial brand	La Brújula			
Ingredients	Mussels (<i>Mytilus galloprovincialis</i>), Olive oil, sunflower oil, vinegar, spices y salt.			
Allergens	No contains (except mollusc)			
GMO's	No contains			
Format Container NW-DW	FORMAT	Nº PIECES	DW (g)	NW (g)
	OL-120 FA	4-6	76	110
	OL-120 FA	6-8	76	110
	OL-120 FA	8-12	76	110
	OL-120 FA	12-16	76	110
	OL-120 FA	16-20	76	110
	RO-120 FA	6-8	76	110
	RO-120 FA	8-10	76	110
	RO-280 FA	20/22	190	270
Expected use	Direct consumption			
Useful life	4 years from the manufacturing date			
Form of presentation	Whole, without shell			
Target population	Entire population except molluscs allergy sufferers			
Storage and distribution conditions	Store in a cool and dry place			

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Clasificación	<p>Giant: Mussels of homogeneous size whose average mass resulting from the ratio between drained weight and number of pieces in the container is greater than 9 grams*.</p> <p>Large: Mussels of homogeneous size whose average mass resulting from the ratio of drained weight to number of pieces in the container is more than 7.5 grams*.</p> <p>Medium: Mussels of homogeneous size whose average mass resulting from the ratio of drained weight to the number of pieces in the container is more than 5.5 grams*.</p> <p>Small: Mussels of homogeneous size whose average mass resulting from the ratio of drained weight to number of pieces in the container is less than 5.5 grams*.</p> <p>* (drained weight/number of pieces must be higher/lower than indicated)</p>		
Organoleptic characteristics	<p>Covering liquid: Specific</p> <p>Units color: Specific and homogeneous</p> <p>Units size: Uniform</p> <p>Broken units: absence</p> <p>Foreign bodies: absence</p> <p>Smell: Specific, pleasant and balanced</p> <p>Texture: Firm and uniform</p> <p>Flavour: Specific</p>		
Labeling	<p>Product sale name</p> <p>List of ingredients</p> <p>Commercial classification (size or number of pieces) (optional)</p> <p>Net weight</p> <p>Drained weight</p> <p>Best before date</p> <p>Company identification: name, corporate name, or name of manufacturer or packing company and address</p> <p>Lot</p> <p>Identification brand</p> <p>Storage conditions</p> <p>Barcode</p> <p>Customer service telephone number</p> <p>Sanitary registration number</p> <p>Nutrition declaration</p>		
Physical-chemical characteristics	Parameters	Methods	Range
	pH	Potentiometric	4-6
	Chlorides	Volhard	1.2-2 %
	Parameters	Methods	Maximum limit
	Mercury	Atomic absorption spectrometry	0.5 ppm
	Cadmium	Atomic absorption spectrometry	1.0 ppm

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	Lead	Atomic absorption spectrometry	1.5 ppm
	Tin	Inductively coupled plasma atomic emission spectroscopy	200 ppm
	ASP	HPLC	20 µg/g
	AO, DTX, PTX	Liquid chromatography with mass detector	160 µg/ kg
	PSP	Bioassay	80 µg /100 g
	YTX	Liquid chromatography with mass detector	3,75 mg/Kg
	AZA	Liquid chromatography with mass detector	160 µg /Kg
Microbiological characteristics	Parameters	Methods	Maximum 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	Average nutritional value per 100g of drained weight Energy: 1027 Kj/ 247 Kcal Fat: 18 g Of which saturates: 3 g Carbohydrates: 2,9 g Of which sugars: 0 g Proteins: 18,30 g Salt: 1,8 g		


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RO280



OL120

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RO120

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: