

	<b>MANUAL IFS - BRC</b> <b>5.2 PRODUCT SPECIFICATIONS</b>	Anexo 2
		REV 4
		Febrero 2020

## PRODUCT: STEWED SARDINES

<b>Product name</b>	Stewed sardines (small sardines)		
<b>Commercial brand</b>	La Brújula		
<b>Ingredients</b>	Sardine (Small sardine) ( <i>Sardina pilchardus</i> ), olive oil, tomato, onion, red pepper, wine, flour (gluten), spices and salt.		
<b>Allergens</b>	Fish and gluten		
<b>GMO's</b>	No contains		
<b>Format Container NW-DW</b>	<b>FORMAT</b>	<b>Nº PIECES</b>	<b>DRAINED WT (g)</b>
	RO150 FA		110
			<b>NET WT (g)</b>
			130
<b>Expected use</b>	Direct consumption		
<b>Useful life</b>	4 years from the manufacturing date		
<b>Form of presentation</b>	Sardine (base product)		
<b>Target population</b>	Entire population except fish and gluten allergy sufferers		
<b>Storage and distribution conditions</b>	Store in a cool and dry place		

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<b>Organoleptic characteristics</b>	<p>Appearance: compact, neat and easily separable.          Covering liquid: Characteristic, consistent.          Color of the units: Specific (dark light)          Size of the units: Uniform          Broken skin: Absence          Foreign bodies: the absence          Thorn consistency: crumbly and easily separable.          Odour: Specific, intense and intense          Texture: Firm and uniform          Flavor: Specific</p>		
<b>Labeling</b>	<p>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</p>		
<b>Physical-chemical characteristics</b>	<b>Parameters</b>	<b>Methods</b>	<b>Range</b>
	pH	Potentiometric	5.5-6.5
	Chlorides	Volhard	1.2-2 %
	Histamine	HPLC	n= 9 c= 2 m= 100mg/kg M= 200mg/kg
	<p>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</p>		
	<b>Parameters</b>	<b>Methods</b>	<b>Maximum limit</b>
	Mercury	Atomic absorption spectrometry	0.5 ppm

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	Cadmium	Atomic absorption spectrometry	0.25 ppm
	Lead	Atomic absorption spectrometry	0.3 ppm
	Tin	Inductively coupled plasma atomic emission spectroscopy	200 ppm
<b>Microbiological characteristics</b>	<b>Parameters</b>	<b>Methods</b>	<b>Maximum limit</b>
	Count of aerobic mesophiles (31° ± 1° C)	Plate count	<1 ufc/g
	Bacillaceae spores	Plate count	<1 ufc/g
	Botullinium toxin	Bioassay	Absence
<b>Nutrition declaration</b>	Average nutritional value per 100g of drained weight		
	Energy: 833 kJ/200 Kcal		
	Fat: 15 g		
	Of which saturates: 2,9 g		
	Carbohydrates: 5,3 g		
	Of which sugars: 1,1 g		
	Proteins: 11 g		
	Salt: 1,4 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](mailto:calidadclb@grupo-delgado.com)

CUSTOMER NAME:

DATE:

STAMP AND SIGNATURE: