

	<b>MANUAL IFS - BRC</b> <b>5.2 PRODUCT SPECIFICATIONS</b>	Anexo 2
		Edición inicial
		August 2021

## PRODUCT: SMOKED MACKEREL FILLETS

<b>Product name</b>	SMOKED MACKEREL FILLETS		
<b>Commercial brand</b>	La Brújula		
<b>Ingredients</b>	Mackerel ( <i>Scomber scombrus</i> ), olive oil, smoked olive oil and salt		
<b>Allergens</b>	Fish		
<b>GMO's</b>	No contains		
<b>Format Container NW-DW</b>	<b>FORMAT</b>	<b>DRAINED WEIGHT (g)</b>	<b>NET W. (g)</b>
	RR125 FA	80	115
<b>Expected use</b>	Direct consumption		
<b>Useful life</b>	6 years from the manufacturing date		
<b>Shelf life and storage conditions once the container is opened</b>	Consume immediately		
<b>Form of presentation</b>	Fillet		
<b>Target population</b>	Entire population except fish allergy sufferers		
<b>Storage and distribution conditions</b>	Store in a cool and dry place		
<b>Organoleptic characteristics</b>	Appearance: compact, neat and easily separable fillets. Coverage liquid: Specific Unit Color: Specific (Clear) Unit Size: Uniform Skin breaks: Absence Foreign bodies: Absence Smell: Specific smoked product, intense Texture: Firm and uniform Flavor: Specific.		

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<b>Labeling</b>	Product sale name List of ingredients Commercial clasification (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		
<b>Physical-chemical characteristics</b>	<b>Parameters</b>	<b>Methods</b>	<b>Range</b>
	pH	Potentiometric	6.2-6.8
	Chlorides	Volhard	1-2 %
	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		
	<b>Parameters</b>	<b>Methods</b>	<b>Maximum limit</b>
	Mercury	Atomic absorption spectrometry	1 ppm
	Cadmium	Atomic absorption spectrometry	0.1 ppm
	Lead	Atomic absorption spectrometry	0.3 ppm
	Tin	Inductively coupled plasma atomic emission spectroscopy	200 ppm

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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
<b>Nutrition declaration</b>	Average nutritional value per 100g of drained weight Energy: 926 kJ/222 Kcal Fat: 15 g Of which saturates: 2,7 g Carbohydrates: 0 g Of which sugars: 0 g Proteins: 21 g Salt: 0,78 g		

**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:

EDIT CONTROL		
EDITION	DATE	MODIFICATIONS
0	August 2021	Initial Edition