

ANCHOVY FILLETS IN 100%	6 ITALIAN SUNFLOWER OIL W	/ITH ITALIAN EXTRA	VIRGIN OLIVE OIL (4%)
Name and product size:	Anchovies fillets in in Italian Sunflower oil with Italian extra virgin olive oil (4%) - glass jar 90g		
Brand:	Rizzoli		
Article code:	02293		
But I at I and a state of	Anchovies fillets in Italian Sunflower oil with Italian extra virgin olive oil (4%)		
Product description:			
Net weight:	90g		
Drained weight:	51g		
Retention mode:	Once opened, store the product in the fridge covered with oil and consume within a few days		
Shelf life of the product:	18 months		
Ingredients:	Anchovies (Engraulis encrasicolus), sunflower oil (39%), extra virgin olive oil (4%), salt.		
Allergens:	CONTAINS FISH (main ingredient of the product)		
Certifications:	BRC ISO 22005:2008		
	CHEMICAL - PHYSICAL P.	ARAMETERS	
Mercury	<0,3 mg/Kg ≤0,3 mg/Kg Reg. 1881/2006 and modify		
Lead		≤0,3 mg/Kg	
Cadmium	≤0,25 mg/Kg		
Histamine	<100 mg/Kg		Internal limit
Water activity	<0,76 Internal limit MICROBIOLOGICAL PARAMETERS		
	Statisfying	Acceptable	References
Total bacterial count	<10⁵ ufc	10 ⁵ <x≤10<sup>6</x≤10<sup>	CEIRSA guideline
E. Coli	< 10	< 10 <x≤10<sup>2</x≤10<sup>	CEIRSA guideline
Staf. aureus	< 100 ufc	< 10 ² <x≤10<sup>4</x≤10<sup>	CEIRSA guideline
Yeast	<100 ufc	< 10 ² <x≤10<sup>3</x≤10<sup>	CEIRSA guideline
Mold	< 10 ³	< 10 ³	CEIRSA guideline
Enteribacteriacee	<100 ufc	< 10 ² <x≤10<sup>4</x≤10<sup>	CEIRSA guideline
Salmonella	Absent in 25g	Absent in 25g	Absent (n=5, c=0) Reg.CE 2073/05 e s.m.i
Listeria	Absent in 25g	<100 ufc/g	Absent in 25 g* or ≤100 ufc/g (n=5, c=0) Reg.CE 2073/05 e s.m.i
NUTRITION	IAL VALUES average per 100g	g of whole product (f	ish+oil)
Energy	1862kJ/ 451kcal		
Fat	44g		
of which satured fatty acids	5,7g		
Carbohydrates	0g		
of which sugars	0g		
Protein Salt	13g		
Sait 9,1g ORGANOLEPTIC CHARACTERISTICS			
Aspect:	Fillets arranged horizontally in a glass jar. Typical rosy colour of fillets at the right stage of ripenes.		
Aroma/flavour:	Agreeable, distinctive (mix of amino acids)		
Colors:	Color from light pink to intense red		
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Taste:	Anchovies at the right degree of ripeness		
Consistence:	istence: Fleshy and elastic consistence		

