

MARINATED ANCHOVY FILLETS FROM THE CANTABRIAN SEA IN SUNFLOWER OIL AND DRESSING BASED ON EXTRA VIRGIN OLIVE OIL AND CITRUS FRUIT 80g - LE MARINATE			
Name and product size:	Marinated anchovy fillets from the Cantabrian Sea in sunflower oil and dressing based on extra virgin olive oil and citrus		
Brand:	Rizzoli		
Article code:	00247		
Product description:	Marinated anchovy fillets arranged in a criss-cross pattern in a transparent tray and dipped in sunflower oil and extra virgin olive oil and citrus fruit dressing		
Net weight:	80g		
Drained weight:	60g		
Retention mode:	Semipreserved. Product in protective atmosphere. Store the product in the fridge at a temperature not exceeding +8°C. Once opened, store in the fridge covered with oil and consume within 3 days		
Shelf life of the product:	8 months		
Ingredients:	Anchovies (Engraulis Encrasicolus), sunflower oil 17,5%, extra virgin olive oil and citrus fruit dressing 7,5% (olive 6,1%, lemon 0,7%, mandarin 0,7%), vinegar, salt. Acidity correctors: citric acid, sodium citrate.		
Allergens:	CONTAINS FISH - (main ingredient of the product)		
Certifications:	MSC - ISO 22005:2008		
CHEMICAL - PHYSICAL PARAMETERS			
Mercury	<0,30	Reg. 1881/2006 and modifies	
Lead	≤0,3		
Cadmium	≤0,25		
Histamine	<100 mg/Kg	Internal limit	
Water activity	<0,85	Internal limit	
MICROBIOLOGICAL PARAMETERS			
	Satisfactory	Acceptable	References
Total bacterial count	<10 ⁵ ufc	10 ⁵ <X≤10 ⁶	CEIRSA Guide Lines
E. Coli	< 10	< 10<X≤10 ²	CEIRSA Guide Lines
Staf. aureus	< 100 ufc	< 10 ² <X≤10 ⁴	CEIRSA Guide Lines
Yeast	<100 ufc	< 10 ² <X≤10 ³	CEIRSA Guide Lines
Mold	< 10 ³	< 10 ³	CEIRSA Guide Lines
Enteribacteriacee	<100 ufc	< 10 ² <X≤10 ⁴	CEIRSA Guide Lines
Salmonella	absent in 25g	absent in 25g	Absent (n=5, c=0) Reg.CE 2073/05 and modifies
Listeria	absent in 25g	<100 ufc/g	Absent in 25 g* or ≤100 ufc/g (n=5, c=0) Reg.CE 2073/05 and modifies
NUTRITIONAL VALUES (average per 100g drained product*) *drain the fillets you are using for 2 minutes			
Energy	111kJ/467kcal		
Fats	4,3 g		
of which saturates	0,7g		
of which monounsaturated fatty acids	1,4g		
of which polyunsaturated fatty acids**	2,1g		
Carbohydrates	0		
of wich sugar	0		
Protein	18g		
Salt	1,5g		
	**Of which omega 3 (EPA+DHA): 319mg per 100g of drained product.		
ORGANOLEPTIC CHARACTERISTICS			
Aspect:	Filletts arranged crosswise inside a transparent tray		
Aroma/flavour:	Pleasant, characteristic of marinated fish		
Colors:	Characteristic white fillet colour.		
Taste:	Taste of marinade combined with a pleasant citrus note		
Consistence:	Fleshy and firm		

