



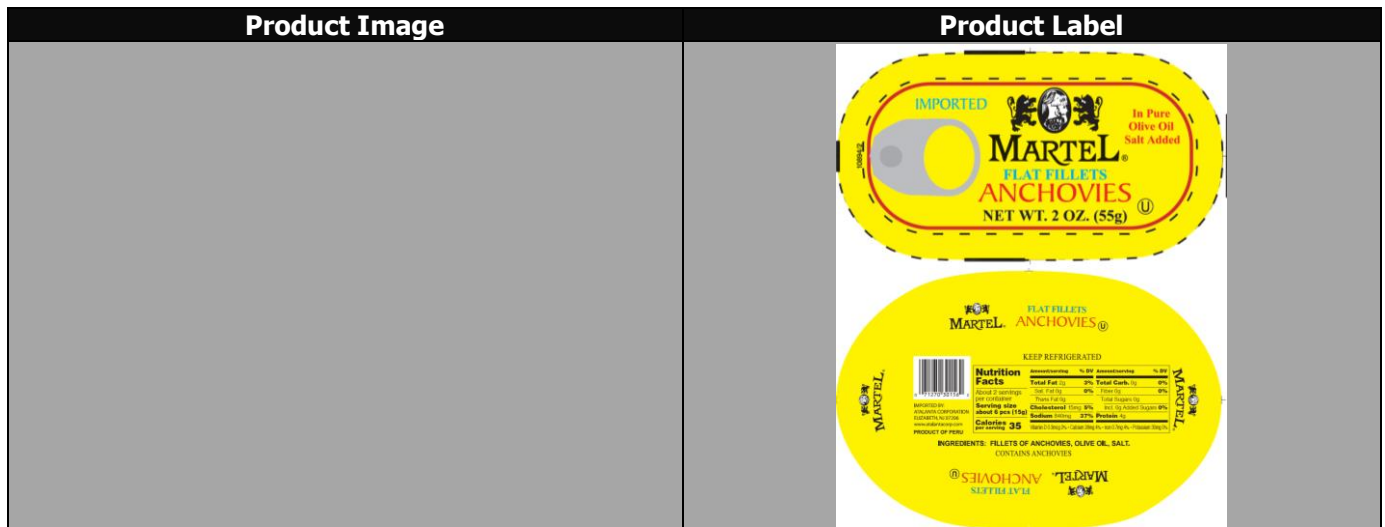
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Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Martel" Anchovies, Flat O/OIL Martel 4X25/2 OZ

Item Number:	425208	Country of Origin:	Perú
Pack Size:	4 x 25 / 2 Oz	Shelf Life Unopened/Opened:	18 months / 7 days refrigerated
Unit Net Weight:	(2 OZ) 55 G	Unit Drain Weight:	(1.2OZ) 33g

UPC :	0 71270 30156 2	Case/Package Code:	P.O. N° xx5208. Number of order, facilitated by client.
GTIN :	10 0 71270 30156 9	Unit Can Code/Coding Format:	Lot XXX (correlative number) xx5208 (product code), yydddCA (yy:year, ddd: day julian calendar, CA: Compañía Americana).



Product Properties

Product Description: Fillets of anchovies in olive oil

Ingredient Statement: Fillets of Anchovy, Olive oil, salt

Kosher (Y/N; type)	Y; Orthodox Union
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (No BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	7 - 12
Easy Open (Y/N; type)	Y
Piece Fragments (Range ; %)	6% Max

Physical Properties:

Color	Brown-pink
Aroma & Flavor	Flavor characteristic of fish salted. Pleasant aroma Lightly salted fish smell.
Texture	Firm, solid.
Appearance	Suitable position of fillets. Non visible bottom of the can. Oil covering fillets perfectly
Size & Shape Range (mm)	85 – 105 mm
Vacuum	N/A

Chemical Properties:

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pH (range)
 Titrable Acidity (range)
 °Brix (range)
 Salt Percentage – Volhard Method (range)
 Sulfur Dioxide (range)
 % Moisture (range)
 Free Fatty Acid Value
 Peroxide Value
 % Salt in water phase

Minimum	Maximum	Target
N/A	N/A	<6.5
N/A	N/A	N/A
N/A	N/A	N/A
14.5 %	16.5%	15.5 %
N/A	N/A	N/A
N/A	N/A	< 54 %
N/A	N/A	N/A
-----	-----	N/A
N/A	N/A	≥20

Microbiological Properties:

Total Plate Count	1 x10 ⁵ cfu/g
Yeast and Molds	N/A
Coliforms	N/A
Staphylococcus, coagulase positive	(<i>S. aureus</i>) Absence/g
E.Coli	N/A
Listeria	(<i>monocytogenes</i>) Absence/25g (in 5 samples)
Salmonella	Absence/25g (in 5 samples)

Nutritionals
 (*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

5 pieces (15 g)
 About 2

Serving Size:

100g
 About 7

Servings Per Container:

Servings Per Container:

	Per Serving	DV%
Calories:	30	
Total Fat (g)	1.5	2%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	15	5%
Sodium (mg)	880	38%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	0	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	4	
Vitamin D (mcg)	0.1	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	23.19	2%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium	31.75	0%
(mg)		
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.42	4%

	Per Serving	DV%
Calories:	180	
Total Fat (g)	8	10%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	2	11%
Trans Fat (g):	0	
Cholesterol (mg):	80	27%
Sodium (mg)	5850	254%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	0	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	25	
Vitamin D	0.68	4%
(mcg)		
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	154.6	15%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium	211.7	6%
(mg)		
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	2.8	20%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging

Individual Unit Dimension:	3.98" x 1.89" x 0.79" in	Case Gross Weight:	16.0 Lbs
			Store unopened tins in refrigerator out of direct sunlight.
Case Dimensions (in):	10.5"L x 9.5"W x 8"H	Storage Practice:	
Case Cube (ft^):	0.4618	Storage Temperature:	33-40°F
Block & Tier:	16 x 5	Shipping Temperature:	33-40°F
Cases Per Pallet:	80		

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	No
Eggs	No	No	No
Fish	Yes	Yes	Yes
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

Case Label



Supplier No.	S1041
Manufacturer No.	S1041
Audit / Expiry Date	BRC/IFS/NOV2019