



PRODUCT SPECIFICATION



DATE 26/02/2016 N° EDICION: 01/16
 PRODUCT BATTERED RINGS
 ARTICLE CODE 29AR40026IBC
 COMPANY CONGALSA S.L.
 ADDRESS Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña. España
 PHONE NUMBER +34 902364646

PRODUCT DESCRIPTION

NET WEIGHT 1000g TU1: 985g TU2: 970g
 FORMAT 8x1
 BRAND IBERCOOK
 COMMERCIAL NAME BATTERED RINGS
 SCIENTIFIC NAME Dosidicus gigas, Theragra chalcogramma
 INTERNAL DIAMETER IN RAW MATERIAL 3-6cm
 RING WEIGHT WITHOUT BATTER 7,5-8g
 % BATTERING 60% +/-2%
 PIECES/KG 47-57
 BAR CODE BAG 8411076010190
 BAR CODE BOX 88411076010196



INGREDIENTS

INGREDIENTS LIST Jumbo Squid, fish, wheat flour, breadcrumbs (wheat flour, water, salt, yeast), water, starch, sunflower oil, salt, glucose, sorbitol, sugar, dextrose, raising agents (E-450i, E-500ii), thickeners (E-417, E-407), acidulants (E-330, E-331), stabilizers (E-450iii, E-451i), concentrated lemon juice, colouring (E-101) and egg powder.

ALLERGENS

CONTAINS MOLLUSKS, FISH, GLUTEN AND EGG
MAY CONTAIN TRACES OF COW MILK, CRUSTACEAN

NUTRITIONAL VALUES

Average values per 100 g:	Energy	Fats	Carbohydrates	Proteins	Salt
	205Kcal/ 858,95kJ	5,9g	33,2g	4,93g	1,42g
		Saturated fats	Sugars		
		2,7g	3g		

BATCH NUMBER/ BEST BEFORE DATE

BATCH NUMBER CCCCCCYMMDDL HHHH CCCCC: Product code; YYYY: Year; MM: Month; DD: Day; LL: Production line; HHHH: Hour.
BEST BEFORE DATE 549 days after production date (18 months)

STORAGE INSTRUCTIONS

STORAGE INSTRUCTIONS Keep at -18°C
CONDICIONES DE TRANSPORTE Those of frozen product.

COOKING INSTRUCTIONS

Fryer/deepfryer: Without thawing, deep fry in very hot oil (180°C) for about 1-2 minutes until golden brown.

Pan: Without thawing, deep fry in very hot oil (180°C) for about 1-2 minutes until golden brown. For a crispy battering, turn over the product at about half the frying time.

OVEN: 1. Preheat oven to 210 ° C for 10 minutes. Use option supplying heat fan above and below. 2. Add the product from frozen on a baking sheet lined with baking paper. 3. Cooking for 11-12 minutes at 210 ° C. 4. Remove from oven and hot consume.

EXPECTED USE

Cook before consumption at a minimum core temperature of 75°C for 20". Apt for consumption of any consumer except nursing babies and allergics to any of the components.

PRESENTATION OF THE PRODUCT

		DIMENSIONS	WEIGHT	INTERNAL CODE
PACKAGING	Ibercook bag	250x370 mm	9,9g aprox.	12IBC004
MASTERCARTON	Corrugated carton	400 X 265 X 285mm	320 g ±4%	11IBC003
PALLETISING	Europalette	120cm x 80cm	National pallet	120cm x 100cm
	N° of cartons/ pallet	63	N° of cartons/ pallet	70
	N° cartons/ layer	9	N° cartons/ layer	10
	N° of layers	7	N° of layers	7
	N° of bags/ pallet	504	N° of bags/ pallet	540
	N° of net kg/ pallet	504	N° of net kg/ pallet	540
	Height	215cm	Height	215cm

ORGANOLEPTIC CHARACTERISTICS

COLOUR Golden
FLAVOUR Seafood
ODOUR Characteristic
TEXTURE Tender and crunchy



PRODUCT SPECIFICATION



DATE: 26/02/2016
PRODUCT: BATTERED RINGS
ARTICLE CODE: 29AR400261BC
Nº EDICION: 01/16
COMPANY: CONGALSA S.L.
ADDRESS: Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña. España
PHONE NUMBER: +34 902364646

PHYSICAL CHARACTERISTICS

Table with 6 columns: TEST, COMPOSITION, TOLERANCE, FREQUENCY OF ANALYSIS, PLACE. Rows include STRIPS, CLOSED, GAPS, GLUED, EIGHTS, SEMI CLOSED, BURNED, % QUALITY, DEFECTIVE SEALING, NOT PRINTED BAGS, DEFECTIVE CARTONS.

CHEMICAL CHARACTERISTICS

Table with 5 columns: TEST, TOLERANCE, METHOD, LAB (I/E), FREQUENCY. Row: CADMIUM, <1,0 ppm., Atomic absorption, Externo, six months.

MICROBIOLOGICAL CHARACTERISTICAS

Table with 7 columns: TEST, TARGET (m), LIMIT (M), SAMPLE, ANALYSIS METHOD, LAB (I/E), FREQUENCY OF ANALYSIS. Rows include AEROBIOS MESOFILOS REVIEW, ENTEROBACTERIAS, E. COLI, LISTERIA MONOCYTOGENES, SALMONELLA spp., STAPHYLOCOCCUS AUREUS.

* The exceedance of the objectives specified in this file will be treated as indicators of hygiene CONGALSA to improve these fabrications, but in no case constitute a rejection of the marketing of the affected lot

GMO'S

The supplier certifies that neither the final product, nor the ingredients included in its composition, come from GMOs and they haven't been polluted with genetically modified DNA or proteins.

SUPPLIER INFORMATION

NAME: CONGALSA S.L.
ADDRESS: Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña.
COUNTRY: Spain
EU APPROVAL NUMBER: ES 26.07741/C CE
QUALITY CERTIFICATIONS: IFS and BRC

LABELLING OF THE SALES UNIT

12 / 2014 16:14

0109282013061235

REBOZADO - BATTERED - ENROBAGE
- BACKTEIG - IN DEEG - PANERING -
EMPANADO: 60%

LABELLING OF THE MASTERCARTON

CONSUMIR PREFERENTEMENTE ANTES DEL FIN DE...
BEFORE END: A CONSOMMER DE PRÉRENCE AVANT LE...
MINDESTENS HALTBAR BIS ENDE...
VOOR HET EINDE VAN...
AF... BAST FORE UTGANGEN AV...
ANTES DE:

04 / 2015

LOTE:/ BATCH:/ LOT:/ CHARGE: 0109282013102835

40-60



Approval table with columns: APPROVAL, CUSTOMER, Quality Department, Sales Department. Includes fields for Name, Date and signature, and handwritten signatures.