



## PRODUCT SHEET

DATE: 30/11/2018 N° EDITION: 05/18  
 PRODUCT NAME: ANCHOVIES IN TEMPURA  
 CODE: 05B0QT0341BC  
 SUPPLIER: CONGALSA S.L.  
 ADDRESS: Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña, España  
 CONTACT PHONE: +34 902364646



### PRODUCT DESCRIPTION

NET WEIGHT: 500g TU1: 485g TU2: 470g  
 FORMAT: 10X500g  
 BRAND: IBERCOOK  
 NAME: Anchovies in tempura  
 PRODUCT DESCRIPTION: Clean anchovy fillets in butterfly open tail tempura batter  
 Nr PIECES PER BAG: 20-35  
 SIZE OF PIECES  
 SPECIE: Engraulis spp. (FAO 34-37)  
 PIECES/Kg RAW MATERIAL: 80-110  
 % TEMPURA: 50% Tolerance +/-3%  
 BAR CODE BAG: 8411076011517  
 BAR CODE BOX: 28411076011252



### INGREDIENTS

Anchovy (50%) (FISH); Tempura (50%): Wheat Flour (WHEAT), Water, Egg White (EGG), Breadcrumbs (Wheat Flour (WHEAT), Water, Salt, Yeast), Sunflower Oil, Starch, Salt, Concentrated Lemon Juice and Raising Agents (E-450i, E-500ii)

### ALLERGY ADVICE

ALLERGEN INFO: Product contains FISH, WHEAT, EGG  
 May contain traces of: COW MILK, MOLLUSCS and CRUSTACEANS

### NUTRITIONAL VALUES

AVERAGE VALUE PER 100 g:	ENERGETIC VALUE	FATS	CARBOHYDRATES	PROTEINS	SALT
	196Kcal/ 822kJ	8,3g	16g	14,8g	0,42g
		OF WHICH SATURATES	OF WICH SUGARS		
		1,61g	2g		

### LOT NUMBER/BEST BEFORE DATE

IDENTIFICATION OF THE LOT: CCCCCAAAAMDDLL HH:HH CCCCC: Code; AAAA: Year; MM: Month; DD: Day;  
 LL: Line; HHHH: Hour.  
 CONSUMPTION DATE: MM/AAAA MM: Month; AAAA: Year.  
 BEST BEFORE END: 367 days.

### CONSERVATION MODE

STORAGE CONDITIONS: Keep at -18°C  
 TRANSPORT CONDITIONS: Those for a deep frozen product

### STORAGE INSTRUCTIONS

FRYER/PAN: For best results cook from frozen. Fry in hot oil (180°C) for approx 1½-2 mins, until golden. OVEN: Preheat oven (230°C), place the product on a baking tray with baking paper and cook for about 10-12 min. (230°C).

### EXPECTED USE

This product needs to be cooked thoroughly before consumption reaching a core temperature of 75°C for at least 20".  
 For all types of consumers, except infants and allergic to any ingredient.

### PRODUCT PRESENTATION

		DIMENSIONS	WEIGHT	CODE
TYPE OF PACKAGING	OPP Ibercook	250x240mm	8,42 g (+-1g)	12IBC018
PACKAGING	Corrugated Ibercook carton boqueron temp	391x260x194mm	257g (+-4%)	11IBC022
PALLETIZING	Europalett	120cm x 80cm	National palet	120cm x 100cm
	Nr bags/cartons	10	Nr bags/cartons	10
	Nr cartons/pallet	90	Nr cartons/pallet	100
	Nr cartons/layer	9	Nr cartons/layer	10
	Nr layers	10	Nr layers	10
	Nr kg/pallet	450	Nr kg/pallet	500
	Height	215cm	Height	215cm

### ORGANOLEPTIC CHARACTERISTICS

COLOUR: Golden  
 FLAVOR: Slightly salty  
 ODOUR: No strange odours  
 TEXTURE: Soft and crunchy

### PHYSICAL CHARACTERISTICS

TEST	ESTÁNDAR	MAX	MIN	FREQUENCY OF ANALYSIS	PLACE
GAPS		4 pieces/Kg		3 times per shift	end of line
GLUED		3 pieces/Kg		3 times per shift	end of line
FULL BENT		3 pieces/Kg		3 times per shift	end of line
BENT		6 pieces/Kg		3 times per shift	end of line
LOMOS LOOSE		15 pieces/Kg		3 times per shift	end of line
BURNED		Absence		3 times per shift	end of line
PIECES/BROKEN		2 pieces/Kg		3 times per shift	end of line
% QUALITY			90%	3 times per shift	end of line
DEFECTIVE BAGS		Absence		3 times per shift	end of line
UNMARKED BAGS		Absence		3 times per shift	end of line
DEFECTIVE BOXES		Absence		3 times per shift	end of line



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## CHEMICAL CHARACTERISTICS

		FREQUENCY OF ANALYSIS	PLACE
Chlorides	Máx. 1,6%	According supplier plan control	Raw material
Histamine	Máx. 200mg/Kg	According supplier plan control	Raw material

## MICROBIOLOGICAL CHARACTERISTICS

	TARGET (m)	LIMIT (M)	SAMPLE	ANALYSIS METHOD	LAB (I/E)	FREQUENCY OF ANALYSIS
AEROBIOS MESÓFILOS REVIEW* ufc/g:	1x10 <sup>5</sup>	1x10 <sup>6</sup>	n=5 c=2	PLATE COUNT	Internal	Each batch
ENTEROBACTERIAS (lactose +)* ufc/g:	1x10 <sup>3</sup>	1x10 <sup>4</sup>	n=5 c=2	COLI ID	Internal	Each batch
E. COLI ufc/g:	1x10	1x10 <sup>2</sup>	n=5 c=2	COLI ID	Internal	Each batch
LISTERIA MONOCYTOGENES ufc/g:	1x10 <sup>2</sup>	1x10 <sup>2</sup>	n=5 c=0	MINI VIDAS	Internal	Each batch
SALMONELLA spp:	Ausencia/25g	Absence/25g	n=5 c=0	MINI VIDAS	Internal	1 time per week
STAPHILOCOCCUS ufc/g:	1x10	1x10 <sup>2</sup>	n=5 c=2	RPFA	Internal	Each batch

\* 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

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

## PACKAGING 'S LABEL

09 / 2019  
 0117322018092633  
 15:59

## BOX 'S LABEL

Consumir preferentemente antes del fin de: Ten minste houdbaar tot:  
 / Best before: / À consommer de préférence avant fin/ Mindestens  
 haltbar bis Ende: / Mindst holdbar til: Parasta ennen: / Hållbarhet: / Da  
 consumarsi preferibilmente entro fine di:

09 / 2019

Lote: / Lot: / Batch: / Lot: / Lot Nummer: / Batch: / Eirä: / Batch: / Lotto:  
 0117322018092633



(01)28411076011252(15)190900(10)0117322018092633

APPROVED	Customer	Quality dpto.	Sales dpto.
NAME DATE AND SIGNATURE		Belén Sanmartin 	José Ramón Núñez 