



**PRODUCT SPECIFICATIONS**  
**CODFISH IN EXTRA VIRGIN OLIVE OIL**  
**AND GARLIC**  
- 120 g -

**JOSE**

**COUNTRY OF ORIGIN**  
**MANUFACTURER**  
**NUMBER OF REGISTERED**  
**MANUFACTURER IN THE CEE**

PORTUGAL  
100 MISTERIOS, LDA  
PT – N 3531 - CE

**BRAND**  
**DISTRIBUTION**  
**STORAGE SITE**

**JOSE Gourmet**  
100 MISTÉRIOS LDA

**CONTACTS**  
Ana Coelho

RUA DO PROGRESSO, 145 –  
Armazém C  
4455-533 Perafita; Portugal  
geral@josegourmet.com +351 218 285 694  
Ana.coelho@josegourmet.com +351 91 899 43 69

**1. PRODUCT SPECIFICATIONS**

**Description:** Canned codfish in extra virgin olive oil and garlic. aluminium RR125 ml, easy open

**Instructions for use (consumer):** Ready to eat

<b>NET WEIGHT (g)</b>	<b>120</b>	<b>DRAINED WEIGHT (g)</b>	<b>80</b>
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**2. ORGANOLEPTIC CHARACTERISTICS:**

<b>FLAVOR</b>	Typical of the species with flavour of the ingredients and the cover sauce	<b>COLOR</b>	Typical of the species with flavour of the ingredients and the cover sauce
<b>ODOR</b>	Typical of the species with flavour of the ingredients and the cover sauce	<b>TEXTURE</b>	Typical of the species

<b>RAW MATERIALS</b>	<b>INGREDIENT DECLARATION ON THE LABEL</b>	<b>INGREDIENTS ORIGIN</b>	<b>WEIGHT( g )</b>	<b>%</b>
codfish (Gadus morhua)	<b>codfish (<i>Gadus morhua</i>)</b>	FAO 27	80	67
Extra virgin olive oil	Extra virgin olive oil	Spain/Portugal	38,4	32
Salt	Salt	Portugal	1	0,83
Garlic	Garlic	Portugal	0,6	0,17

**3. PRODUCT CONSERVATION AND INTENDED USE**

Storage Temperature: Room temperature

Shelf Life: 60 months

Must be consumed immediately after opening the can, not requiring subsequent heat treatment. They are usually consumed throughout the general population, including children, seniors and risk population except those allergic

**Explanation of Lot No. and Production Code (ex): L 064F > L - Lot ; 064 - day of the year ; F – 2022**



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**4. MICROBIOLOGICAL SPECIFICATIONS**

The heat treatment which the products are subject ensures commercial sterility. So once sterilized and stabilized, the cans do not suffer any biological modification that may be detrimental to public health.

**5. Physico-chemical Specifications**

	PARAMETER (UNIT)	STANDARD
<b>5.1 Physico-chemical parameters</b>	pH	4,5 – 7,0
	Water (%)	4 – 10 %
<b>5.2 Others parameters</b>	A.B.V.T	≤ 25 mg NH <sub>3</sub> /100g fish
	Histamine	≤ 50ppm
	<b>Heavy Metals (mg/Kg)</b> (Reg. 2023/915 (CE),25.04.2023)	<b>MAXIMUM LIMIT</b> Mercury<1.0 Cádmium <0,1 Lead <0,30
<b>5.3 ADDITIVE AND OTHERS INGREDIENTS</b>	<b>Ingredients and/or Additives</b>	Not applicable
	<b>Presence of OGM</b>	Not applicable
	<b>Allergens</b>	<b>Contains Fish.</b> <b>May contain traces of egg, gluten, sulfites, molluscs and crustaceans.</b>

	Nutritional declaration		
	Based on calculation from established and accepted data		
	Per 100g	Per portion of 120g	Daily value%
<b>Energy (KJ/Kcal)</b>	1485,4/359,1	1482,4/431	17,7
<b>Fats (g)</b>	32	38,5	45,7
<b>Saturated fats (g)</b>	4,2	5	21
<b>Carbohydrates (g)</b>	0	0	0
<b>Sugars (g)</b>	0	0	0
<b>Protein (g)</b>	17,6	21,1	35,2
<b>Salt (g)</b>	1,4	1,6	21,7
<b>Sodium (mg)</b>	560	640	



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**6. PACKAGING**

Packing conditions: Atmospheric

Transport box 8 cans

Transport box 8x8 cans

Pallet type: Euro pallet fumigated

Recyclable Material (%) : Can: 100% Cardboard: 100%

PACKAGING	COMPOSITION	WEIGHT( g )
Tin (1st pack)	Alumínio	± 13
Cardboard box (2nd pack)	Celulose	± 7
Outer Cardboard (3rd pack)	Celulose	± 28
Transport box	Celulose	± 250

7. **LEGAL REFERENCES:** : Community legislation in force

8. **CERTIFICATIONS:** Based on HACCP according to Reg. CEE 852/2004

9. **EDITION**

ELABORATED BY:		APROVED BY :	
Name:	M <sup>a</sup> Inês Nogueira	Name:	M <sup>a</sup> Inês Nogueira
Role:	Nutritionist	Role:	Nutritionist
Reference:	FT102_02	Version: 02	Date : 26-01-2022