

PRODUCT SHEET

Spicy Mackerel Paté
- 75 g -



JOSE

COUNTRY OF ORIGIN	PORTUGAL
MANUFACTURER	100 MISTERIOS, LDA
MANUFACTURER NUMBER REGISTERED WITH THE EEC	PT – N 3531 - CE
BRAND	JOSE Gourmet
DISTRIBUTION /	100 MISTERIOS LDA RUA DO PROGRESSO, 145 – Armazém C 4455-533 Perafite; Portugal
STORAGE LOCATION	
CONTACTS	geral@josegourmet.com +351 218 285 694
CONTACT PERSON	ana.coelho@josegourmet.com +351 91 899 43 69
Ana Coelho	

1. PRODUCT CHARACTERISTICS

Description : Pre-cooked mackerel , tomato pulp, vinegar, ground white pepper, chilli and salt, packed in a Ø 71 R085 ml aluminum can with easy opening

Presentation mode: Ready to consume

Gross weight(g)	88	Net weight (g)	75
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CHARACTERISTICS ORGANOLEPTICS :

Flavor:	Characteristic of mackerel with a light flavor of seasonings	Color	Light, slightly pink color, traces of chilli
Smell:	Characteristic of mackerel with a light flavor of condiments	Texture	Pasty and soft

RAW MATERIAL	DECLARATION OF INGREDIENTS ON THE PACKAGE	ORIGIN OF INGREDIENTS/CATCH	WEIGHT (G)	%
MACKEREL	Mackerel (<i>Scomber sp.</i>)	FAO 27 FAO 34	45	60
Extra virgin OLIVE OIL	Oil Extra Virgin	Spain	16	21.4
Tomato	Tomato	Portugal	11	14.6
Spices	Vinegar, Pepper	Portugal Brazil, Indonesia , Vietnam	1.3	1.7
chilli	Piri- piri	Portugal	1	1.3
SALT	salt	Spain	0.7	1

2. INTENTIONAL USE OF THE PRODUCT

Storage temperature: Room temperature **Consumption date :** 60 months

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They should be consumed immediately after opening the can, without further heat treatment being necessary. If not completely consumed, place in closed containers in the refrigerator for up to 2 days. They are generally consumed by the entire general population, including children, the elderly and at-risk populations, with the exception of people allergic to fish.

Explanation of Nr . Batch and Manufacturing Code (ex) : L 064 U > L – Lot; 0 64 – day of the year; U – 2021

3. MICROBIOLOGICAL SPECIFICATIONS

Thermal treatment to which the product is subjected ensures commercial sterilization of the preserve. Thus, once sterilized and stabilized, the cans do not undergo any biological modification that could be harmful to public health.

4. PHYSICAL-CHEMICAL SPECIFICATIONS

<u>4.1 PHYSICAL-CHEMICAL PARAMETERS</u>	PARAMETER (UNIT)	VALUE
	pH	4.5 – 7.0
	Water (%)	4 – 10%
<u>4.2 OTHER PARAMETERS</u>	AB VT	≤ 25 mg NH ₃ /100g fish
	Histamine	≤ 50 ppm
	Heavy Metals (mg/Kg) (Reg. 2023/915 (CE), 25.04.2023)	Cadmium <0.10 Lead < 0.30 Mercury <1.0
<u>4.3 ADDITIVES AND OTHER INGREDIENTS</u>	Presence of ingredients ionized	No applicable
	Presence of ingredients from genetically modified organisms	Not applicable
	Allergens:	Contains fish May contain traces of egg, gluten, sulphites, molluscs and crustaceans.

4.4	Nutritional Composition		
	Per 100g of product	Per 75g serving	DDR%
Energy (KJ/Kcal)	1094/264.4	820.5/198.3	13.0
Lipids (g)	23.4	17.6	33.4
Of which saturated (g)	3.5	2.6	17.5
Carbohydrates (g)	0.70	0.5	0.3
Of which sugars (g)	0	0	0
Protein (g)	12.5	9.4	25.0
Salt (g)	1.3	1.0	21.7
Sodium (mg)	520	390	

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5. PACKAGING

Packaging Conditions: Atmospheric

Transport box with 8 cans

Transport box with 8x8 cans

Palletization : 9 boxes of 64 per row; each pallet with 8 rows

Pallet type : Fumigated Euro pallet **Recyclable Material (%)**: Can : 100% **Cardboard** : 100%

PACKAGING	COMPOSITION	WEIGHT (g)
Can (1st packaging)	Aluminum	± 13
Card – (2nd packaging)	Cellulose	±7
Outer cardboard – (3rd packaging)	Cellulose	±28
External card -Transport	Cellulose	±250

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

7. **CERTIFICATIONS**: Based on HACCP in accordance with Reg . CEE 852/2004

8. **EDITION**

PREPARED BY:		APPROVED BY :	
Name:	M ^a Inês Nogueira	Name:	Elisabete Macedo
Function :	Nutritionist	Function :	Responsible Control Quality
Reference :	FT076_02	Version : 02	Date: 11/03/2023