PRODUCT SHEET



Spicy Sardine Paté - 75 g -



COUNTRY OF ORIGIN

MANUFACTURER MANUFACTURER NUMBER REGISTERED WITH

THE EEC

PORTUGAL

100 MISTERIOS, LDA PT - N 3531 - CE

BRAND

JOSE Gourmet **DISTRIBUTION /** 100 MISTERIOS LDA RUA DO PROGRESSO, 145 -

STORAGE LOCATION Armazém C

4455-533 Perafite; Portugal

CONTACTS

CONTACT PERSON

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1. PRODUCT CHARACTERISTICS

Description: Pre-cooked sardines, tomato pulp, extra virgin olive oil, vinegar, ground white pepper, chilli and salt, packed in a Ø 71 Aluminum RO85 ml can with easy opening

Presentation mode: Ready to consume

Gross weight(g) 88 Net weight(g)

ORGANOLETIC CHARACTERISTICS:

Flavor:	Characteristic of hake with a light flavor of seasonings	Color	Slightly pinkish brown color, traces of chilli
Smell:	Characteristic of hake with a light flavor of condiments	<u>Texture</u>	Pasty and soft

RAW MATERIAL	DECLARATION OF INGREDIENTS ON THE PACKAGE	ORIGIN OF INGREDIENTS/CATCH	WEIGHT (G)	%
SARDINE (Sardina pilchardus)	SARDINE (Sardina pilchardus)	FAO 27 FAO 37 FAO 34	45	60
Extra virgin OLIVE OIL	Extra Virgin Olive Oil	Spain/Portugal	16	21.4
Tomato	Tomato	Portugal/ Spain	11	14.6
Vinegar, Spices	Vinegar, White pepper	Portugal Brazil, Indonesia, Vietnam	1.3	1.7
chilli	Piri-piri	Portugal	1	1.3
SALT	salt	Spain/Portugal	0.7	1

2. INTENTIONAL USE OF THE PRODUCT

Storage temperature: Room temperature Consumption date: 60 months

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 Batch No. and Manufacturing Code (ex): L 064U > L - Batch; 0 64 - day of the year; U - 2021

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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

4.4 DUVEICAL CHEMICAL	PARAMETER (UNIT)	VALUE
4.1 PHYSICAL-CHEMICAL PARAMETERS	рН	4.5 – 7.0
<u>PARAMETERS</u>	Water (%)	4 – 10%
	ABVT	≤ 25 mg NH ₃ /100g fish
	Histamine	≤ 50 ppm
4.2 OTHER PARAMETERS	Heavy Metals (mg/Kg)	Cadmium < 0.25
	(Reg. 2023/915 (CE), 25.04.2023)	Lead < 0.30
		Mercury <1.0
	Presence of ionized ingredients	Not applicable
	Presence of ingredients from genetically	Not applicable
4.3 ADDITIVES AND OTHER	modified organisms	
INGREDIENTS	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)	1169.7/282.9	877.3/212.2	13.9	
Lipids (g)	26.4	20	37.7	
Of which saturated (g)	4	3	20	
Carbohydrates (g)	1	0.75	0.4	
Of which sugars (g)	1	0.75	1	
Protein (g)	11.4	8.6	22.8	
Salt (g)	1	0.75	16.7	
Sodium (mg)	400	300		

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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. <u>LEGAL REFERENCES</u>: Community legislation in force

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

8. EDITION

PREPARED BY:		APPROVED BY :	
Name:	Mª Inês Nogueira	Name:	Elisabete Macedo
Function:	Nutritionist	Function:	Responsible for Quality Control
Reference:	FT066.04	Version: 04	Date: 11/03/2023