

PRODUCT INFORMATION

MACKEREL FILLETS IN CURRY - 120 g -

PRODUCER	PORTUGAL 100 MISTERIOS, LDA PT – N 3531 - CE	
BRAND	JOSE Gourmet	
DESTRIBUTION	100 MISTÉRIOS LDA RUA DO PROGRESSO, 145 – Armazém C	
STORAGE SITE	4455-533 Perafita; Portugal	
CONTACT	geral@josegourmet.com	+351 218 285 694
CONTACT PERSON	Ana Coelho	Ana.coelho@josegourmet.com +351 91 899 43 69

1. PRODUCT CHARACTERISTICS

DESCRIPTION: Mackerel fillets with curry sauce.

1/4 Club aluminium container 125grs, easy open

Presentation :

Pronto a consumir/ready to consume/prêt à consommer/fertig zum Verzehr

Net weight(g)	120	Scorred Weight (g)	85
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2. ORGANOLEPTIC CHARACTERISTICS:

Flavour:	Characteristic of the species and taste of spices	Colour:	Characteristic of the species and the covering sauce
Scent:	Characteristic of the species and the covering sauce	Texture:	Characteristic of the species

Raw Materials	INGREDIENT DECLARATION ON THE LABEL	INGREDIENTS ORIGIN	Weight (g)	% in the can
Mackerel	Mackerel (Scomber japonicus)	FAO27	64	70,8
Curry sauce	Curry sauce (rapeseed oil, water, vinegar , salt, modified starch, mustard , lemon juice, antioxidant (E385), paprika extract, curry and ground chilli)	Germany, Spain, China, India and Malaw	25,4	28,2

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Salt	Salt	Portugal/Spain	0,9	1
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3. INTENTIONAL USE OF THE PRODUCT

Storage temperature: Room temperature **Use by date:** 60 months

Should be consumed immediately after opening the can, no further heat treatment is necessary. If not entirely consumed, place in closed containers in the refrigerator for up to two days. They are generally consumed by the entire population in general, including children, the elderly and populations at risk, with the exception of people allergic to fish.

Explanation of Lot No. and Production Code (ex): L 064F > L - Lot ; 64 - day of the year ; F – 2022

4. MICROBIOLOGICAL SPECIFICATIONS

Heat treatment to which the product is subjected, allows guaranteeing the commercial sterilisation of the canned food. So once sterilised and stabilised, the cans do not suffer any biological modification that could be harmful to public health.

5. PHYSICAL AND CHEMICAL SPECIFICATIONS

	PARAMETER (UNIT)	VALUES
5.1 PHYSICO-CHEMICAL PARAMETERS	pH	4,5 – 7,0
	Water(%)	4 – 10 %
	A.B.V.T	≤ 25 mg NH ₃ /100g peixe
5.2 OTHER PARAMETERS	Histamine	≤ 50 ppm
	Heavy metals (mg/Kg) (Reg. 2023/915 (CE),25.04.2023)	Cadmium <0,1 Lead < 0,30 Mercury <0,50
	Presence of ionised ingredients	Not Applicable
5.3 ADICTIVES AND OTHER INGREDIENTS	Presence of ingredients from genetically modified organisms	Not Applicable
	Allergens	Contains fish and mustard. May contain traces of, egg, gluten, crustaceans, molluscs and sulphites.

NUTRITIONAL DECLARATION			
	Per 100g	Per portion of 120g	Daily value%
Energy	867kJ / 207kcal	1040,4/248,4	10,3%

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Fats(g)	12	14,4	17,1%
Saturated fats (g)	1,5	1,8	7,5%
Carbohydrates (g)	< 0,5	0,6	0%
Sugars (g)	0	0	0%
Protein(g)	24	28,8	48%
Salt(g)	0,85	1	14%
Sodium (mg)	340	400	

6. **PACKAGING**

Packing conditions: Atmospheric

Transport box 8 cans

Pallet type: Euro pallet fumigated

Transport box 8x8 cans

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:	Maria Inês Nogueira	Name:	Elisabete Macedo
Role:	Nutritionist	Role:	Quality control manager
Reference:	FT143.02	Version: 02	Date: 20.10.2023