

	FINAL PRODUCT TECHNICAL DATA SHEET	Date: 03/Feb/2020
	TUNA POUCH IN BRINE	Page: 1 of 3
	Customer: Nirsa B.V	
	Brand: Real	
	Destination: Netherlands	Version: FTA15-006


Product Name:	Tuna Pouch in Brine						
Process description:	The product is processed with pieces of tuna to which the skin has been removed, eliminating yellow coloration, spines, black meat and any other defect that could affect the quality thereof, packed with brine, hermetically sealed and subjected to a process of commercial sterilization.						
Species:	<table border="1"> <tr> <th>Common Names</th> <th>Scientific Name</th> </tr> <tr> <td>Skipjack Tuna</td> <td><i>Katsuwonus pelamis</i></td> </tr> </table>	Common Names	Scientific Name	Skipjack Tuna	<i>Katsuwonus pelamis</i>		
Common Names	Scientific Name						
Skipjack Tuna	<i>Katsuwonus pelamis</i>						
Shel-life:	3 years						
Catching Method:	Purse Seine						
Veterinary Number	Ecuador 51						
Ingredients:	Tuna, salt, water and vegetable broth	Allergens present:	<i>Fish</i>				

Properties:

Physical Characteristics:	Net Weight g: 3030	Drained Weight g: 3000	
	% Flakes: 30	Stranger Material: Non	
Chemical Characteristics:	Composition:		
	Ingredient	%	Origin Country
	Tuna	96,80	FAO 34, 41, 47, 51, 71, 77, 81 & 87
	Salt*	1,20	Ecuador
	Water	1,00	Ecuador
	Vegetable broth	1,00	USA
	*included in the fish		
Microbiological Characteristics:	Parameter	Unit	Maximum limit
	pH		5,5-6,5
	Salt	%	2,0
	Histamine	ppm	50
	NBV	mg/100g	50
	Mercury	mg/kg	1
Microbiological Characteristics:	Parameter	Unit	Maximum limit
	Aerobic mesophylls and thermophiles	ufc	<10 (absence)
	Anaerobes mesophylls and thermophiles	ufc	<10 (absence)
	Commercial sterility: determined by the internal method LAB MIC-1012, based on the AOAC procedure 972.44.		

Sensorial Properties:	Appearance: Tuna chunks, uniform Surface. Odor: Typical of the class, free of oxidation
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	<p>Flavor: No strange flavors typical for the species</p> <p>Consistency: Firm, typical of the species or moderately soft, total absence of honeycomb</p>																																				
Cleaning defects:	Simple Cleaning: Unintentional soft spines, internal bruises <2cm and scorch level of the type of cleaning is accepted.																																				
Nutritional Value:	<p>Inform AVVE 5904-13</p> <p>Portion of 100g (DW)</p> <table border="1" data-bbox="446 712 1240 1263"> <tr> <td>Energetic Value</td> <td colspan="2">341kj/ 81kcal</td> </tr> <tr> <td>Fats</td> <td colspan="2">0,83g</td> </tr> <tr> <td>On which:</td> <td colspan="2"></td> </tr> <tr> <td></td> <td>Saturated fatty acids</td> <td>0,29g</td> </tr> <tr> <td></td> <td>Mono-unsaturated fatty acids</td> <td>0,21g</td> </tr> <tr> <td></td> <td>Poly-unsaturated fatty acids</td> <td>0,33g</td> </tr> <tr> <td>Carbohydrates</td> <td colspan="2">0g</td> </tr> <tr> <td>On which:</td> <td colspan="2"></td> </tr> <tr> <td></td> <td>Sugars</td> <td>0g</td> </tr> <tr> <td>Cholesterol</td> <td colspan="2">29,90mg</td> </tr> <tr> <td>Proteins</td> <td colspan="2">18,46g</td> </tr> <tr> <td>Salt</td> <td colspan="2">1,20g</td> </tr> </table>	Energetic Value	341kj/ 81kcal		Fats	0,83g		On which:				Saturated fatty acids	0,29g		Mono-unsaturated fatty acids	0,21g		Poly-unsaturated fatty acids	0,33g	Carbohydrates	0g		On which:				Sugars	0g	Cholesterol	29,90mg		Proteins	18,46g		Salt	1,20g	
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Product Codification:	Each bag is coded on one side for each day of production and identification of the batch: type of product, week and year of production, species, presentation, line of closure, type of coverage liquid, day of the week, boat used, trip and year of capture, date of preparation and expiration (according to the customer's requirement). Example: RP26T B011W-3. Digits that facilitate its traceability.																																				
Inkjet Format:																																					
Determined Use:	The product is intended for direct consumption. Once opened it must be consumed immediately, or removed from the container and stored in refrigeration. It should not be kept in the open container.																																				
Storage conditions and conservation:	It must be kept at room temperature, in a cool and dry place. Avoiding over manipulation. Maintain a maximum stowage of 1 pallet high.																																				

	Material	Dimension and Weight
Primary Product Packaging:	Retortable Pouch bag.	420x320mm – 45g ± 5%



NIRSA

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TUNA POUCH IN BRINE

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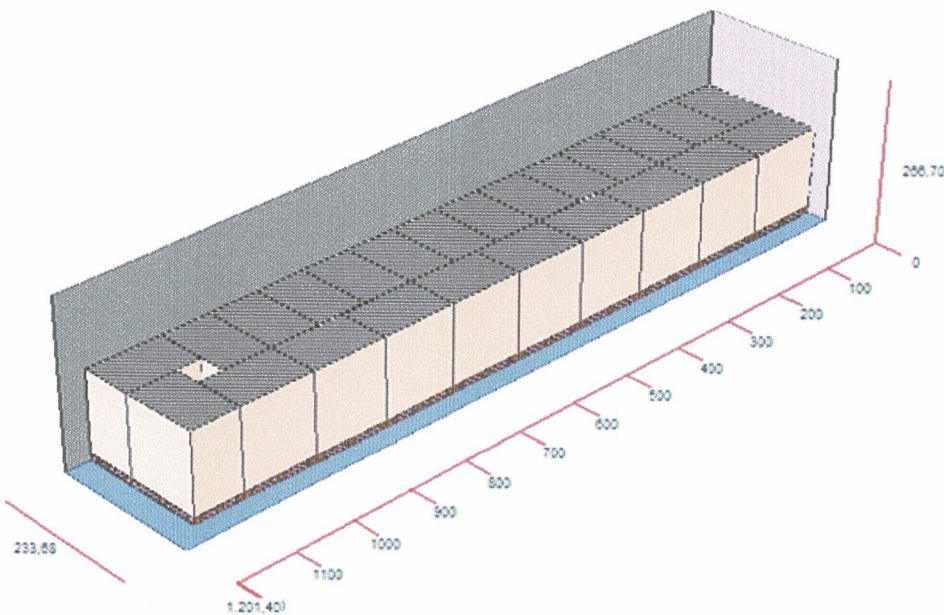
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Secondary Packaging	corrugated cardboard in kraft paper	Internal measures- Undetermined			
		Length (mm) 435+3	Width (mm) 320+3	High (mm) 136+3	Weight g -
Distribution:	Corrugated cartons of capacity 5 units respectively stowed in wooden pallet wrapped with film roll.				
Loading Capacity:	<p>40 ft Container – 1.584 cases/trays – 24 pallets with 66 cases on each</p> 				

Applicable legal and regulatory requirements:	<ul style="list-style-type: none"> • Substitute Standard for Good Manufacturing Practices for Processed Foods: Resolution ARCSA 042-2015-GGG • NTE INEN 184: 2013 Atun and Bonito Preserved • RTE INEN 022 LABELING OF FOOD, PROCESSED, PACKAGED AND PACKAGED PRODUCTS • NTE INEN 1334-2: 2011 NUTRITIONAL LABELING OF FOODSTUFFS FOR HUMAN CONSUMPTION • FDA Requirements for Processed Foods 21 CFR Part. 110, 108, 113 and 114 • Codex Alimentarius General Principles of Food Hygiene • Codex Stan 70-1.981, For tuna and canned bonito, amendment: 2011, 2013, 2016 • Regulation CE 852/2004 on the hygiene of foodstuffs • EEC Specific rules on hygiene in foods of animal origin (853/2004) • Regulation CE 854/2004, which establishes specific rules for the organization of official controls of products of animal origin intended for human consumption. • Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 on the traceability and labeling of genetically modified organisms and the traceability of food and feed produced from genetically modified organisms and amending Directive 2001/18 / E • Regulation (EC) No. 1881/2006 of December 19, 2006, which establishes maximum levels for certain contaminants in food products. • Regulation (EC) No. 2073/2005 on microbiological criteria for food products. • Council Directive 76/211 / EEC of 20 January 1976 on the approximation of the laws of the Member States on mass or volumetric pre-conditioning of certain prepackaged products.
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