PRODUCT SHEET



Spicy Tuna Paté - 75 g -



COUNTRY OF ORIGIN MANUFACTURER MANUFACTURER NUMBER REGISTERED WITH THE EEC

PORTUGAL 100 MISTERIOS, LDA PT - N 3531 - CE

BRAND DISTRIBUTION /	JOSE Gourmet 100 MISTERIOS LDA RUA DO PROGRESSO, 145 –	
STORAGE LOCATION	Armazém C 4455-533 Perafita; Portugal	
CONTACTS CONTACT PERSON	geral@josegourmet.com	+351 218 285 694
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1. PRODUCT CHARACTERISTICS

Description : Pre-cooked tuna, tomato pulp, vinegar, ground white pepper, chilli and salt, packed in a Ø 71 RO85 ml aluminum can with easy opening

Presentation mode: Ready to consume

CHARACTERISTICS ORGANOLETICS :

Flavor:	Characteristic of tuna with a light flavor of seasonings	<u>Color</u>	Light, slightly pink color, traces of chilli
<u>Smell:</u>	Characteristic of tuna 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)	%
TUNA	Tuna (Thunnus sp.)	FAO 34 FAO 71 FAO 87	45	60%
Extra virgin OLIVE OIL	Oil Extra Virgin	Spain	16	21.4%
Tomato	Tomato	Portugal	11	14.6%
Vinegar , Spices	Vinegar, Pepper	Portugal Brazil, Indonesia , Vietnam	1.3	1.7%
chilli	chilli	Portugal	1	1.3%
SALT	salt	Spain	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

PRODUCT SHEET



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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

4.1 PHYSICAL-CHEMICAL	PARAMETER (UNIT)	VALUE
PARAMETERS	рН	4.5 – 7.0
PARAMETERS	Water (%)	4 – 10%
	AB VT	\leq 25 mg NH $_3$ /100g fish
	Histamine	≤ 50 ppm
4.2 OTHER PARAMETERS	Heavy Metals (mg/Kg)	Cadmium <0.10
	(Reg. 2023/915 (CE), 25.04.2023)	Lead < 0.30
		Mercury <1.0
	Presence of ingredients ionized	No 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)	1107.6/214	830.7/160.5	13.2
Lipids (g)	16.2	12.2	23.1
Of which saturated (g)	2.2	1.7	11
Carbohydrates (g)	0.7	0.5	0.3
Of which sugars (g)	0.7	0.5	0.8
Protein (g)	15.8	11.8	31.6
Salt (g)	1	0.8	16.7
Sodium (mg)	400	300	

5. PACKAGING

PRODUCT SHEET



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Packaging Conditions: Atmospheric Transport box with 8 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 :	Laboratory technician - Nutritionist _	Function :	Responsible Control Quality
Reference :	FT074_02	Version : 02	Date: 03/11/2023