

FRESH BLUEFIN TUNA HG 100+

<i>Internal code</i>	AFABC0003
<i>Commercial name</i>	FRESH BLUEFIN TUNA HG 100+
<i>Description</i>	Fresh bluefin tuna in HG format (gutted, head and tail removed) over 100 kg, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, head and tail removed.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6</math> ufc/g - Enterobacteria: <math><10^3</math> ufc/g - <i>Escherichia coli</i>: <math><10</math> ufc/g - <i>Salmonella sp</i>: Not detected in 25 g - <i>Shigella sp</i>: Not detected in 25 g - <i>Staphylococcus aureus</i>: <math><10^2</math> ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25 g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30</math>mg/kg - Cadmium (Cd): <math><0,10</math>mg/kg - Mercury (Hg): <math><1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50</math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product.

Written by:
Innovació i Sostenibilitat

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Last version in Spanish V17

Revisat per:
SIG

Aprovat per:
Direcció General

	Product freshness in accordance with the following criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat 																																																		
Others	Absence of GMOs. Non-irradiated product.																																																		
Product identification	<table border="0" style="width: 100%;"> <tr> <td colspan="2">Balfegó & Balfegó, S.L.</td> <td style="text-align: right;">JP</td> </tr> <tr> <td colspan="2">Pol.Ind.edificio Balfegó</td> <td rowspan="2" style="text-align: center;">  </td> </tr> <tr> <td colspan="2">43860-L'Ametlla de Mar (SPAIN)</td> </tr> <tr> <td colspan="2">N.I.F: B-43636075</td> <td style="text-align: right;">Lot:</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: right;">181203972</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: right;"><small>Country of production</small></td> </tr> <tr> <td colspan="2"></td> <td style="text-align: right;">Spain</td> </tr> <tr> <td colspan="3">COMMERCIAL NAME: BLUEFIN TUNA BFT</td> </tr> <tr> <td colspan="3">SCIENTIFIC NAME: <i>Thunnus thynnus</i></td> </tr> <tr> <td colspan="3">Product. Meth.: <i>Wild Fish Farming</i></td> </tr> <tr> <td colspan="3">Fishing Area: FAO 37.1.1 Balearic Sea</td> </tr> <tr> <td colspan="3">Presentation: FRESH BLUEFIN TUNA HG 100+</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: right;">Production date: 03/12/18</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: right;">Expiry date: 12/12/18</td> </tr> <tr> <td colspan="2">Weight: 197 Kg.</td> <td></td> </tr> <tr> <td colspan="2" style="text-align: center;">  <small>181203972</small> </td> <td style="text-align: center;">  </td> </tr> <tr> <td colspan="3" style="text-align: center;">Keep between 0°C and 4°C</td> </tr> </table>	Balfegó & Balfegó, S.L.		JP	Pol.Ind.edificio Balfegó			43860-L'Ametlla de Mar (SPAIN)		N.I.F: B-43636075		Lot:			181203972			<small>Country of production</small>			Spain	COMMERCIAL NAME: BLUEFIN TUNA BFT			SCIENTIFIC NAME: <i>Thunnus thynnus</i>			Product. Meth.: <i>Wild Fish Farming</i>			Fishing Area: FAO 37.1.1 Balearic Sea			Presentation: FRESH BLUEFIN TUNA HG 100+					Production date: 03/12/18			Expiry date: 12/12/18	Weight: 197 Kg.			 <small>181203972</small>			Keep between 0°C and 4°C		
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*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH WILD TUNA HG 100+

Internal code	AFABC0003
Commercial name	FRESH BLUEFIN TUNA HG 100+
Description	Fresh bluefin tuna in HG format (gutted, head and tail removed) over 100 kg, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole gutted fish, head and tail removed.
Packaging	In expanded polystyrene boxes (EPS) with ice and cold storage.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6</math> ufc/g - Enterobacteria: <math><10^3</math> ufc/g - <i>Escherichia coli</i>: <math><10</math> ufc/g - <i>Salmonella sp</i>: Not detected in 25 g - <i>Shigella sp</i>: Not detected in 25 g - <i>Staphylococcus aureus</i>: <math><10^2</math> ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25 g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30</math>mg/kg - Cadmium (Cd): <math><0,10</math>mg/kg - Mercury (Hg): <math><1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product.

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SIG

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	Product freshness in accordance with the following criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	Absence of GMOs. Non-irradiated product.
Product identification	

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH WILD TUNA SELECTION HG 100+

Internal code	AFABC0003
Commercial name	FRESH BLUEFIN TUNA HG 100+
Description	Fresh wild bluefin tuna in HG format (gutted, head and tail removed), over 100 kg, with incipient yake* and/or with possible defects in external appearance (scratches, change in skin colour, etc.)
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, head and tail removed.
Packaging	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
Intended use	Consumption after cooking or processing to preserve the product.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6</math> ufc/g - Enterobacteria: <math><10^3</math> ufc/g - <i>Escherichia coli</i>: <math><10</math> ufc/g - <i>Salmonella sp</i>: Not detected in 25 g - <i>Shigella sp</i>: Not detected in 25 g - <i>Staphylococcus aureus</i>: <math><10^2</math> ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25 g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30</math>mg/kg - Cadmium (Cd): <math><0,10</math>mg/kg - Mercury (Hg): <math><1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50</math>mg/kg <p>(in accordance with internal controls)</p>

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<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	<p>Abundant ice present on top of the product. Product freshness in accordance with the following criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
<i>Others</i>	<p>Absence of GMOs. Non-irradiated product.</p>
<i>Product identification</i>	

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.

FRESH SELECT BLUEFIN HG 100+

Internal code	AFA1C0003
Commercial name	FRESH SELEC BLUEFIN HG 100+
Description	Fresh bluefin tuna in HG format (gutted, head and tail removed) over 100 kg, with the onset of yake* and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, head and tail removed.
Packaging	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product.

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	<p>Product freshness in accordance with the following criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<p>Balfegó & Balfegó, S.L. JP</p> <p>Pol.Ind.edificio Balfegó 43850-'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p style="text-align: right;">  Lot: 181203972 <small>Country of production</small> Spain </p> <p> COMMERCIAL NAME: BLUEFIN TUNA BFT SCIENTIFIC NAME: <i>Thunnus thynnus</i> Product. Meth.: Wild fish Farming Fishing Area: FAO 37.1.1 Balearic Sea Presentation: FRESH SELEC BLUEFIN HG 100+ </p> <p style="text-align: right;"> Production date: 03/12/18 Expiry date: 12/12/18 </p> <p> Weight: 197 Kg. </p> <p style="text-align: center;">  181203972 </p> <p style="text-align: right;">  </p> <p>Keep between 0°C and 4°C</p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.

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FRESH WILD TUNA HG 100-

Internal code	AFABD0003
Commercial name	FRESH BLUEFIN TUNA HG 100-
Description	Fresh bluefin tuna in HG format (gutted, head and tail removed) between 30 and 100 kg, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, head and tail removed.
Packaging	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product.

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	Product freshness in accordance with the following criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.





FRESH BLUEFIN TUNA HG 100-

<i>Internal code</i>	AFABD0003
<i>Commercial name</i>	FRESH BLUEFIN TUNA HG 100-
<i>Description</i>	Fresh bluefin tuna in HG format (gutted, head and tail removed) between 30 and 100 kg, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, head and tail removed.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product.

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	Product freshness in accordance with the following criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	Absence of GMOs. Non-irradiated product.
Product identification	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH BLUEFIN TUNA HG 100-</p> <p>Weight: 90.2 Kg.</p> <p>Keep between 0°C and 4°C</p> </div> <div style="width: 35%; text-align: right;"> <p>US</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 170714750 <small>Country of production</small></p> <p>Spain</p> <p>Production date: 14/07/17 Expiry date: 23/07/17</p>  </div> </div>  <p>170714750</p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.


FRESH SELECT BLUEFIN HG 100-

<i>Internal code</i>	AFA1D0003
<i>Commercial name</i>	FRESH SELEC BLUEFIN HG 100-
<i>Description</i>	Fresh bluefin tuna in HG format (gutted, head and tail removed) between 30 and 100 kg, with the onset of yake* and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, head and tail removed.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Product freshness in accordance with the following

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	<p>criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH SELECT WILD BLUEFIN HG 100-

Internal code	AFA1D0003
Commercial name	FRESH SELEC BLUEFIN HG 100-
Description	Fresh wild bluefin tuna in HG format (gutted, head and tail removed) between 30 and 100 kg, with the onset of <i>yake*</i> and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, head and tail removed.
Packaging	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product.




	Product freshness in accordance with the following criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	Absence of GMOs. Non-irradiated product.
Product identification	

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH BLUEFIN TUNA GG 100+

<i>Internal code</i>	AFABC0002
<i>Commercial name</i>	FRESH BLUEFIN TUNA GG 100+
<i>Description</i>	Fresh gutted bluefin tuna over 100 kg, with its head and without tail, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, with head and without tail.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Product freshness in accordance with the following

	<p>criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<p>Balfegó & Balfegó, S.L. CH</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p></p> <p>Lot: 190219388 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH BLUEFIN TUNA GG 100+</p> <p>Production date: 19/02/19 Expiry date: 28/02/19</p> <p>Weight: 127 Kg.</p> <p> 19J219388</p> <p></p> <p>Keep between 0°C and 4°C</p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.












FRESH BLUEFIN TUNA GG 100-

<i>Internal code</i>	AFABD0002
<i>Commercial name</i>	FRESH BLUEFIN TUNA GG 100-
<i>Description</i>	Fresh gutted bluefin tuna between 30 and 100 kg, with its head and without tail, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, with head and without tail.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice and cold accumulators.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Product freshness in accordance with the following

Written by:
Innovació i Sostenibilitat
Date: 14-07-2023
Last version in Spanish V17

Revisat per:
SIG

Aprovat per:
Direcció General

	<p>criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat 																																																			
Others	Absence of GMOs. Non-irradiated product.																																																			
Product identification	<table border="0"> <tr> <td colspan="2">Balfegó & Balfegó, S.L.</td> <td>TH</td> <td rowspan="2">  </td> </tr> <tr> <td colspan="2">Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</td> <td></td> </tr> <tr> <td colspan="2">COMMERCIAL NAME: BLUEFIN TUNA BFT</td> <td></td> <td> Lot: 160701877 <small>Country of production</small> Spain </td> </tr> <tr> <td>SCIENTIFIC NAME:</td> <td><i>Thunnus thynnus</i></td> <td></td> <td></td> </tr> <tr> <td>Product. Meth.:</td> <td><i>Wild Fish Farming</i></td> <td></td> <td></td> </tr> <tr> <td>Fishing Area:</td> <td>FAO 37.1.1 Balearic Sea</td> <td></td> <td></td> </tr> <tr> <td>Presentation:</td> <td>FRESH BLUEFIN TUNA GG 100-</td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td>Production date: 01/07/16</td> <td></td> </tr> <tr> <td></td> <td></td> <td>Expiry date: 10/07/16</td> <td></td> </tr> <tr> <td>Weight:</td> <td>93.2 Kg.</td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>160701877</td> <td></td> <td></td> </tr> <tr> <td></td> <td colspan="3">Keep between 0°C and 4°C</td> </tr> </table>	Balfegó & Balfegó, S.L.		TH		Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075			COMMERCIAL NAME: BLUEFIN TUNA BFT			Lot: 160701877 <small>Country of production</small> Spain	SCIENTIFIC NAME:	<i>Thunnus thynnus</i>			Product. Meth.:	<i>Wild Fish Farming</i>			Fishing Area:	FAO 37.1.1 Balearic Sea			Presentation:	FRESH BLUEFIN TUNA GG 100-					Production date: 01/07/16				Expiry date: 10/07/16		Weight:	93.2 Kg.								160701877				Keep between 0°C and 4°C		
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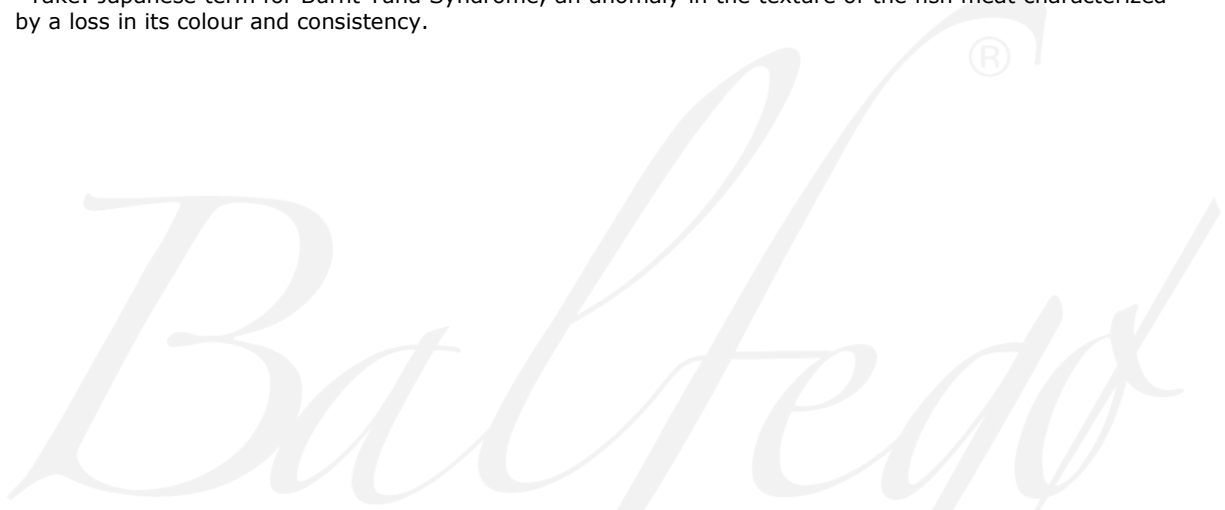


FRESH TRUNK 100+

<i>Internal code</i>	AFABC0004
<i>Commercial name</i>	FRESH TRUNK 100+
<i>Description</i>	Fresh gutted bluefin tuna over 100 kg, with its head, tail and belly removed, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, with its head, tail and belly removed.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Product freshness in accordance with the following

	<p>criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat 						
Others	<p>Absence of GMOs. Non-irradiated product.</p>						
Product identification	<table border="1"> <tr> <td data-bbox="727 485 1198 630"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td data-bbox="1198 485 1442 630"> <p>TH</p>  <p>Lot: 160701877 Country of production Spain</p> </td> </tr> <tr> <td colspan="2" data-bbox="727 630 1442 945"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH TRUNK 100+</p> <p>Production date: 01/07/16 Expiry date: 10/07/16</p> </td> </tr> <tr> <td colspan="2" data-bbox="727 945 1442 1176"> <p>Weight: 156.2 Kg.</p>  <p>160701877</p>  <p>Keep between 0°C and 4°C</p> </td> </tr> </table>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>TH</p>  <p>Lot: 160701877 Country of production Spain</p>	<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH TRUNK 100+</p> <p>Production date: 01/07/16 Expiry date: 10/07/16</p>		<p>Weight: 156.2 Kg.</p>  <p>160701877</p>  <p>Keep between 0°C and 4°C</p>	
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*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH SELECT TRUNK 100+

<i>Internal code</i>	AFA1C0004
<i>Commercial name</i>	FRESH SELEC TRUNK 100+
<i>Description</i>	Fresh gutted bluefin tuna over 100 kg, with its head, tail and belly removed, with the onset of <i>yake*</i> and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, with its head, tail and belly removed.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Product freshness in accordance with the following

	criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	Absence of GMOs. Non-irradiated product.
Product identification	<div style="border: 1px solid black; padding: 5px;"> <div style="display: flex; justify-content: space-between;"> <div data-bbox="732 499 1052 625"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </div> <div data-bbox="1198 491 1230 516">TH</div> <div data-bbox="1273 506 1382 590">  </div> </div> <div style="text-align: right; margin-top: 10px;"> <p>Lot: 160701877 <small>Country of production</small> Spain</p> </div> <div style="margin-top: 10px;"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH SELEC TRUNK 100+</p> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <p>Weight: 193.2 Kg.</p> <p>Production date: 01/07/16 Expiry date: 10/07/16</p> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div data-bbox="732 1045 922 1129">  <small>160701877</small> </div> <div data-bbox="1289 989 1403 1115">  </div> </div> <div style="text-align: center; margin-top: 10px;"> <p>Keep between 0°C and 4°C</p> </div> </div>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH TRUNK 100-

Internal code	AFABD0004
Commercial name	FRESH TRUNK 100-
Description	Fresh gutted bluefin tuna under 100 kg, with its head, tail and belly removed, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with its head, tail and belly removed.
Packaging	In expanded polystyrene boxes (EPS) with ice.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product. Product freshness in accordance with the following

	<p>criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	Absence of GMOs. Non-irradiated product.
Product identification	<div style="border: 1px solid black; padding: 5px;"> <p>Balfegó & Balfegó, S.L. TH</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 160701877 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH TRUNK 100-</p> <p style="text-align: right;">Production date: 01/07/16 Expiry date: 10/07/16</p> <p>Weight: 93.2 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">160701877</p> <p>Keep between 0°C and 4°C</p> </div>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH SELECT TRUNK 100-

Internal code	AFA1D0004
Commercial name	FRESH SELEC TRUNK 100-
Description	Fresh gutted bluefin tuna under 100 kg, with its head, tail and belly removed, with the onset of <i>yake*</i> and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with its head, tail and belly removed.
Packaging	In expanded polystyrene boxes (EPS) with ice.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product. Product freshness in accordance with the following

	<p>criteria:</p> <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.





FROZEN BLUEFIN HG 100+ CANNING – E

Internal code	ACA2C0006
Commercial name	FROZEN BF HG 100+ CANNING - E
Description	Frozen whole bluefin tuna, gutted, over 100 kg, head and tail removed, with the onset of yake* and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with its head and tail removed, cut according to customer request.
Packaging	In expanded polystyrene boxes (EPS).
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	sence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 190103004 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BF HG 100+ CANNING - E</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 210 Kg.</p> <p> 190103004</p> <p>Keep at -18°C</p> <p></p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FROZEN BLUEFIN HG 100- CANNING - E

Internal code	ACA2D0007
Commercial name	FROZEN BF HG 100- CANNING - E
Description	Frozen whole bluefin tuna, gutted, between 30 and 100 kg, head and tail removed, with the onset of yake* and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with its head and tail removed, cut according to customer request.
Packaging	In expanded polystyrene boxes (EPS).
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 </math>ufc/g - Enterobacteria: <math> < 10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> < 10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 </math>mg/kg - Cadmium (Cd): <math> < 0,10 </math>mg/kg - Mercury (Hg): <math> < 1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> < 50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent

<i>Organoleptic properties</i>	sence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. AE </p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 190103004 <small>country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BF HG 100- CANNING - E</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 75 Kg.</p>  <small>190103004</small> Keep at -18°C 

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FROZEN TRUNK 100+

<i>Internal code</i>	ACABC0004
<i>Commercial name</i>	FROZEN TRUNK 100+
<i>Description</i>	Frozen gutted bluefin tuna over 100 kg, with its head, tail and belly removed, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole fish, gutted, with its head, tail and belly removed.
<i>Packaging</i>	In expanded polystyrene boxes (EPS).
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	sence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 190103004 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN TRUNK 100+</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 160.1 Kg.</p> <p> 190103004</p> <p>Keep at -18°C</p> <p></p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FROZEN SELECT TRUNK 100+

Internal code	ACA1C0004
Commercial name	FROZEN SELEC TRUNK 100+
Description	Frozen gutted bluefin tuna over 100 kg, with its head, tail and belly removed, with the onset of <i>yake</i> * and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with head, tail and belly removed.
Packaging	In expanded polystyrene boxes (EPS).
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> <10^6 </math>ufc/g - Enterobacteria: <math> <10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> <10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> <10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> <0,30 </math>mg/kg - Cadmium (Cd): <math> <0,10 </math>mg/kg - Mercury (Hg): <math> <1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> <50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	sence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 190103004 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC TRUNK 100+</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 210 Kg.</p> <p> 190103004</p> <p>Keep at -18°C</p> <p></p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



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FROZEN TRUNK 100-

Internal code	ACABD0004
Commercial name	FROZEN TRUNK 100-
Description	Frozen gutted bluefin tuna under 100 kg, with its head, tail and belly removed, without <i>yake</i> * or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with head, tail and belly removed.
Packaging	In expanded polystyrene boxes (EPS).
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	sence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 190103004 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN TRUNK 100-</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 85 Kg.</p> <p> 190103004</p> <p>Keep at -18°C</p> <p></p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.

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FROZEN SELECT TRUNK 100-

Internal code	ACA1D0004
Commercial name	FROZEN SELEC TRUNK 100-
Description	Frozen gutted bluefin tuna under 100 kg, with its head, tail and belly removed, with the onset of <i>yake</i> * and/or possible defects in its outer appearance (scrapes, changes in the colour of the skin, etc.).
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, with head, tail and belly removed.
Packaging	In expanded polystyrene boxes (EPS).
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> <10^6 </math>ufc/g - Enterobacteria: <math> <10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> <10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> <10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> <0,30 </math>mg/kg - Cadmium (Cd): <math> <0,10 </math>mg/kg - Mercury (Hg): <math> <1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> <50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	sence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>COMMERICAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC TRUNK 100-</p> <p>Freezing date: 28/12/18</p> <p>Expiry date: 20/06/20</p> <p>Weight: 91 Kg.</p> <p>Keep at -18°C</p> <p>Lot: 190103004 Country of production: Spain</p>  

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.

WHOLE FRESH LOIN

<i>Internal code</i>	AFAB00005
<i>Commercial name</i>	WHOLE FRESH LOIN
<i>Description</i>	Fresh bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna loin, varying in weight depending on the size of the fish.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice present on top of the product. Reddish product colour, with no brownish and/or

	<p>iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<div data-bbox="722 457 1445 1050"> <p>Balfegó & Balfegó, S.L. DE Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  Lot: 200819438 <small>Country of production</small> Spain </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FRESH LOIN</p> <p style="text-align: right;">Production date: 19/08/2020 Expiry date: 27/08/2020</p> <p>Weight: 26.7 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">  <small>200819438</small>  </div> <p>Keep between 0°C and 4°C</p> </div>



FRESH LOIN 3 KG

<i>Internal code</i>	AFAB00050
<i>Commercial name</i>	FRESH LOIN 3 KG
<i>Description</i>	Fresh bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna loin, cut in 3 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box. Reddish product colour, with no brownish and/or

	<p>iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<div data-bbox="722 462 1437 1050"> <p>Balfegó & Balfegó, S.L. UE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200803653 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH LOIN 3 KG</p> <p style="text-align: right;">Production date: 03/08/2020 Expiry date: 12/08/2020</p> <p>Weight: 2.9 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>200803653</small></p> <p>Keep between 0°C and 4°C</p> </div>




FRESH LOIN 5 KG

Internal code	AFAB00051
Commercial name	FRESH LOIN 5 KG
Description	Fresh bluefin tuna loin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Bluefin tuna loin, cut in 5 kg format.
Packaging	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Ice and/or cold accumulators are present in the product box.

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	<p>Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	 <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12 12578/1 C.E.</p> <p>Lot: 200803700 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH LOIN 5 KG</p> <p>Production date: 03/08/2020 Expiry date: 12/08/2020</p> <p>Weight: 4.8 Kg.</p> <p>Keep between 0°C and 4°C</p>

CENTRAL FRESH LOIN 5 KG

<i>Internal code</i>	AFAB00071
<i>Commercial name</i>	CENTRAL FRESH LOIN 5 KG
<i>Description</i>	Fresh bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Central section of bluefin tuna loin, cut in 5 kg format. This section is 28 – 30 cm far from head to the anus area.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent

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<i>Organoleptic properties</i>	Ice and cold accumulators are present in the product box. Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	 <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>UE: </p> <p>Lot: 201011061 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FRESH LOIN 5 KG</p> <p>Production date: 11/10/2020 Expiry date: 20/10/2020</p> <p>Weight: 5.4 Kg.</p> <p> 201011061</p> <p>Keep between 0°C and 4°C</p> <p></p>



FRESH LOIN 7 KG

<i>Internal code</i>	AFAB00052
<i>Commercial name</i>	FRESH LOIN 7 KG
<i>Description</i>	Fresh bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna loin, cut in 7 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box. Reddish product colour, with no brownish and/or

	iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. ¹¹</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 200817833 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH LOIN 7 KG</p> <p>Production date: 17/08/2020 Expiry date: 26/08/2020</p> <p>Weight: 7.9 Kg.</p> <p> 200817833</p> <p>Keep between 0°C and 4°C</p> <p></p>



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CENTRAL FRESH LOIN 7 KG

<i>Internal code</i>	AFAB00072
<i>Commercial name</i>	CENTRAL FRESH LOIN 7 KG
<i>Description</i>	Fresh bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Central section of bluefin tuna loin, cut in 7 kg format. This section is 28 – 30 cm far from head to the anus area.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product

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	<p>box. Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
<p>Others</p>	<p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<div style="border: 1px solid black; padding: 5px;"> <p>Balfegó & Balfegó, S.L. PK</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;"> <p>Lot: 201021234 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FRESH LOIN 7 KG</p> <p style="text-align: right;">Production date: 21/10/2020 Expiry date: 29/10/2020</p> <p>Weight: 7.6 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">201021234</p> <p>Keep between 0°C and 4°C</p> </div>






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FRESH LOIN 15 KG



Internal code	AFAB00057
Commercial name	FRESH LOIN 15 KG
Description	Fresh bluefin tuna loin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Bluefin tuna loin, cut in 15 kg format.
Packaging	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Ice or cold accumulators are present in the product box.

	<p>Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<div style="border: 1px solid black; padding: 5px;"> <p>Balfegó & Balfegó, S.L. 11 Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200814625 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH LOIN 15 KG</p> <p style="text-align: right;">Production date: 14/08/2020 Expiry date: 22/08/2020</p> <p>Weight: 18.4 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>200814625</small></p> <p>Keep between 0°C and 4°C</p> </div>



FRESH LOIN 25 KG

<i>Internal code</i>	AFAB00054
<i>Commercial name</i>	FRESH LOIN 25 KG
<i>Description</i>	Fresh bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna loin, cut in 25 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Reddish product colour, with no brownish and/or iridescent colours on the product.

	The texture of the product is not flaccid or soft. Marine or neutral odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. 11</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200907203 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH LOIN 25 KG</p> <p style="text-align: right;">Production date: 07/09/2020 Expiry date: 16/09/2020</p> <p>Weight: 26 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>200907203</small></p> <p>Keep between 0°C and 4°C</p>



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WHOLE FROZEN LOIN

<i>Internal code</i>	ACAB00005
<i>Commercial name</i>	WHOLE FROZEN LOIN
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, varying in weight depending on the size of the fish.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. PT</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 170410599</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN LOIN</p> <p>Freezing date: 22/12/16 Expiry date: 15/06/18</p> <p>Weight: 42 Kg.</p> <p> 170410599</p> <p>Keep at -18°C</p> <p></p>





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FROZEN LOIN 1 KG TABLETS

<i>Internal code</i>	ACAB00059
<i>Commercial name</i>	FROZEN LOIN 1 KG TAB
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 1 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	sence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

	<p>Others Absence of GMOs. n-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. DE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 180102353 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: <i>FAO 37.1.1 Balearic Sea</i></p> <p>Presentation: FROZEN LOIN 1 KG TAB</p> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> <p>Weight: * * * 1 Kg.</p> <p> 180102353</p> <p>Keep at -18°C</p> <p></p>



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FROZEN LOIN 3 KG

<i>Internal code</i>	ACAB00054
<i>Commercial name</i>	FROZEN LOIN 3 KG
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut in 3 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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	Non-irradiated product.
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. DE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 170809266</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 3 KG</p> <p>Freezing date: 04/08/17</p> <p>Expiry date: 26/01/19</p> <p>Weight: 3 Kg.</p> <p> 170809266</p> <p></p> <p>Keep at -18°C</p>



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FROZEN SAKU LOIN

Internal code	ACAB00054
Commercial name	FROZEN SAKU LOIN
Description	Frozen bluefin tuna loin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna loin, cut into saku slices of the following dimensions: 7 cm wide * 3 cm thick * 11-12 cm long.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish)

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. DE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 170809266</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SAKU LOIN</p> <p>Freezing date: 04/08/17</p> <p>Expiry date: 26/01/19</p> <p>Weight: 3 Kg.</p> <p> 170809266</p> <p>Keep at -18°C</p> <p></p>

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FROZEN LOIN 3 KG TABLETS

<i>Internal code</i>	ACAB00049
<i>Commercial name</i>	FROZEN LOIN 3 KG TAB
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 3 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>DE </p> <p>Lot: 180102353 <small>country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: <i>FAO 37.1.1 Balearic Sea</i></p> <p>Presentation: FROZEN LOIN 3 KG TAB</p> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> <p>Weight: * * * 3 Kg.</p> <p> 180102353</p> <p>Keep at -18°C</p> <p></p>



FROZEN LOIN 5 KG

<i>Internal code</i>	ACAB00050
<i>Commercial name</i>	FROZEN LOIN 5 KG
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut in 5 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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<p><i>Product identification</i></p>	<p>Non-irradiated product.</p> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>AC </p> <p>Lot: 200826623 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i> Product. Meth.: <i>Wild Fish Farming</i> Fishing Area: FAO 37.1.1 Balearic Sea Presentation: FROZEN LOIN 5 KG</p> <p>Freezing date: 12/02/2020 Expiry date: 05/08/2021</p> <p>Weight: 4.9 Kg.</p> <p> <small>200826623</small></p> <p>Keep at -18°C</p> <p></p>
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CENTRAL FROZEN LOIN 5 KG

<i>Internal code</i>	AFAB00066
<i>Commercial name</i>	CENTRAL FROZEN LOIN 5 KG
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Central section of frozen bluefin tuna loin, cut in 5 kg format. This section is 28 - 30 cm far from head to the anus area.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12 12579T C.E.</p> <p>Lot: 190103004 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FROZEN LOIN 5 KG</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 5.2 Kg.</p> <p> 190103004</p> <p></p> <p>Keep at -18°C</p>










FROZEN LOIN 5 KG TABLETS

<i>Internal code</i>	ACAB00051
<i>Commercial name</i>	FROZEN LOIN 5 KG TAB
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 5 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>														
<p>Product identification</p>	<table border="0"> <tr> <td data-bbox="738 367 1063 493"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td data-bbox="1209 367 1437 577"> <p>DE</p>  <p>Lot: 180102353 <small>country of production</small> Spain</p> </td> </tr> <tr> <td colspan="2" data-bbox="738 556 1307 724"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG TAB</p> </td> </tr> <tr> <td colspan="2" data-bbox="1177 735 1437 787"> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> </td> </tr> <tr> <td colspan="2" data-bbox="738 808 1031 840"> <p>Weight: 5.9 Kg.</p> </td> </tr> <tr> <td colspan="2" data-bbox="730 892 925 976">  180102353 </td> </tr> <tr> <td colspan="2" data-bbox="730 976 901 1008"> <p>Keep at -18°C</p> </td> </tr> <tr> <td colspan="2" data-bbox="1291 850 1412 976">  </td> </tr> </table>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>DE</p>  <p>Lot: 180102353 <small>country of production</small> Spain</p>	<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG TAB</p>		<p>Freezing date: 10/11/17 Expiry date: 04/05/19</p>		<p>Weight: 5.9 Kg.</p>		 180102353		<p>Keep at -18°C</p>			
<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>DE</p>  <p>Lot: 180102353 <small>country of production</small> Spain</p>														
<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG TAB</p>															
<p>Freezing date: 10/11/17 Expiry date: 04/05/19</p>															
<p>Weight: 5.9 Kg.</p>															
 180102353															
<p>Keep at -18°C</p>															
															

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CENTRAL FROZEN LOIN 5 KG TABLETS

Internal code	ACAB00068
Commercial name	CENTRAL FROZEN LOIN 5 KG TAB
Description	Frozen bluefin tuna loin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Central section of frozen bluefin tuna loin, cut into tablets 3 cm thick. This section is 28 – 30 cm far from head to the anus area. 5 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent



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Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. DE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 180102353 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FROZEN LOIN 5 KG TAB</p> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> <p>Weight: 5.9 Kg.</p> <p> 180102353</p> <p>Keep at -18°C</p> <p></p>









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FROZEN LOIN 5 KG TABLETS 6 x 6

<i>Internal code</i>	ACAB00070
<i>Commercial name</i>	FROZEN LOIN 5 KG TAB 6 x 6
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Central section of frozen bluefin tuna loin, cut into tablets 6 cm thick x 6 cm width. 5 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>												
<p>Product identification</p>	<table border="0"> <tr> <td data-bbox="738 367 1063 493"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td data-bbox="1209 367 1437 577"> <p>DE</p>  <p>Lot: 180102353 country of production Spain</p> </td> </tr> <tr> <td colspan="2" data-bbox="738 556 1388 724"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG TAB 6 x 6</p> </td> </tr> <tr> <td colspan="2" data-bbox="1177 735 1437 787"> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> </td> </tr> <tr> <td colspan="2" data-bbox="738 808 1031 850"> <p>Weight: 5.9 Kg.</p> </td> </tr> <tr> <td colspan="2" data-bbox="730 892 933 976">  180102353 </td> </tr> <tr> <td colspan="2" data-bbox="730 976 901 1008"> <p>Keep at -18°C</p> </td> </tr> </table>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>DE</p>  <p>Lot: 180102353 country of production Spain</p>	<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG TAB 6 x 6</p>		<p>Freezing date: 10/11/17 Expiry date: 04/05/19</p>		<p>Weight: 5.9 Kg.</p>		 180102353		<p>Keep at -18°C</p>	
<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>DE</p>  <p>Lot: 180102353 country of production Spain</p>												
<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG TAB 6 x 6</p>													
<p>Freezing date: 10/11/17 Expiry date: 04/05/19</p>													
<p>Weight: 5.9 Kg.</p>													
 180102353													
<p>Keep at -18°C</p>													



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FROZEN LOIN 5 KG SLICES

<i>Internal code</i>	ACAB00052
<i>Commercial name</i>	FROZEN LOIN 5 KG SLICES
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into slices 2 cm thick. 5 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. EE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 171228897</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 5 KG SLICES</p> <p style="text-align: right;">Freezing date: 11/10/17 Expiry date: 04/04/19</p> <p>Weight: 5.1 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">171228897</p> <p>Keep at -18°C</p>

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CENTRAL FROZEN LOIN 7 KG

Internal code	AFAB00067
Commercial name	CENTRAL FROZEN LOIN 7 KG
Description	Frozen bluefin tuna loin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Central section of frozen bluefin tuna loin, cut in 7 kg format. This section is 28 – 30 cm far from head to the anus area.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 </math>ufc/g - Enterobacteria: <math> < 10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> < 10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 </math>mg/kg - Cadmium (Cd): <math> < 0,10 </math>mg/kg - Mercury (Hg): <math> < 1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> < 50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12 12578/T C.E.</p> <p>Lot: 190103004 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FROZEN LOIN 7 KG</p> <p>Freezing date: 28/12/18 Expiry date: 20/06/20</p> <p>Weight: 7 Kg.</p> <p> 190103004</p> <p></p> <p>Keep at -18°C</p>












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FROZEN LOIN 7 KG TABLETS

<i>Internal code</i>	ACAB00032
<i>Commercial name</i>	FROZEN LOIN 7 KG TAB
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 7 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 </math>ufc/g - Enterobacteria: <math> < 10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> < 10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 </math>mg/kg - Cadmium (Cd): <math> < 0,10 </math>mg/kg - Mercury (Hg): <math> < 1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math> < 50 </math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>																						
<p>Product identification</p>	<table border="0"> <tr> <td data-bbox="737 365 1062 487"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td data-bbox="1214 365 1438 567"> <p>DE</p>  <p>Lot: 180102353 country of production Spain</p> </td> </tr> <tr> <td colspan="2" data-bbox="737 554 1175 583"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> </td> </tr> <tr> <td colspan="2" data-bbox="737 600 1159 630"> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> </td> </tr> <tr> <td colspan="2" data-bbox="737 634 1201 663"> <p>Product. Meth.: <i>Wild Fish Farming</i></p> </td> </tr> <tr> <td colspan="2" data-bbox="737 667 1247 697"> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> </td> </tr> <tr> <td colspan="2" data-bbox="737 701 1273 730"> <p>Presentation: FROZEN LOIN 7 KG TAB</p> </td> </tr> <tr> <td colspan="2" data-bbox="1224 743 1435 789"> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> </td> </tr> <tr> <td colspan="2" data-bbox="737 810 1029 840"> <p>Weight: * * * 7 Kg.</p> </td> </tr> <tr> <td colspan="2" data-bbox="737 898 922 974">  180102353 </td> </tr> <tr> <td colspan="2" data-bbox="737 978 899 1008"> <p>Keep at -18°C</p> </td> </tr> <tr> <td colspan="2" data-bbox="1299 852 1409 974">  </td> </tr> </table>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>DE</p>  <p>Lot: 180102353 country of production Spain</p>	<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p>		<p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p>		<p>Product. Meth.: <i>Wild Fish Farming</i></p>		<p>Fishing Area: FAO 37.1.1 Balearic Sea</p>		<p>Presentation: FROZEN LOIN 7 KG TAB</p>		<p>Freezing date: 10/11/17 Expiry date: 04/05/19</p>		<p>Weight: * * * 7 Kg.</p>		 180102353		<p>Keep at -18°C</p>			
<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>DE</p>  <p>Lot: 180102353 country of production Spain</p>																						
<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p>																							
<p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p>																							
<p>Product. Meth.: <i>Wild Fish Farming</i></p>																							
<p>Fishing Area: FAO 37.1.1 Balearic Sea</p>																							
<p>Presentation: FROZEN LOIN 7 KG TAB</p>																							
<p>Freezing date: 10/11/17 Expiry date: 04/05/19</p>																							
<p>Weight: * * * 7 Kg.</p>																							
 180102353																							
<p>Keep at -18°C</p>																							
																							

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CENTRAL FROZEN LOIN 7 KG TABLETS

<i>Internal code</i>	ACAB00069
<i>Commercial name</i>	CENTRAL FROZEN LOIN 7 KG TAB
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Central section of frozen bluefin tuna loin, cut into tablets 3 cm thick. This section is 28 – 30 cm far from head to the anus area. 7 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent

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Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. DE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 180102353 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FROZEN LOIN 7 KG TAB</p> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> <p>Weight: 7 Kg.</p> <p> 180102353</p> <p>Keep at -18°C</p> <p></p>



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FROZEN LOIN 10 KG TABLETS 6 x 6

<i>Internal code</i>	ACAB00074
<i>Commercial name</i>	FROZEN LOIN 10 KG TAB 6x6
<i>Description</i>	Frozen bluefin tuna loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Central section of frozen bluefin tuna loin, cut into tablets 6 cm thick x 6 cm width. 10 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>DE </p> <p>Lot: 180102353 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN 10 KG TAB 6x6</p> <p>Freezing date: 10/11/17 Expiry date: 04/05/19</p> <p>Weight: 10 Kg.</p> <p> 180102353</p> <p>Keep at -18°C</p> 



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WHOLE FROZEN SELECT LOIN

<i>Internal code</i>	ACA100005
<i>Commercial name</i>	WHOLE FROZEN SELEC LOIN
<i>Description</i>	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen bluefin tuna loin, varying in weight depending on the size of the fish.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. PT</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p></p> <p>Lot: 170410599</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN SELEC LOIN</p> <p>Freezing date: 22/12/16 Expiry date: 15/06/18</p> <p>Weight: 45 Kg.</p> <p> 170410599</p> <p></p> <p>Keep at -18°C</p>



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FROZEN SELECT LOIN 1 KG

<i>Internal code</i>	ACA100056
<i>Commercial name</i>	FROZEN SELEC LOIN 1 KG
<i>Description</i>	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut in 1 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. NL Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 200826623 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 1 KG</p> <p>Freezing date: 12/02/2020 Expiry date: 05/08/2021</p> <p>Weight: 1 Kg.</p> <p> 160104427</p> <p>Keep at -18°C</p> <p></p>






FROZEN SELECT LOIN 1 KG TABLETS

Internal code	ACA100057
Commercial name	FROZEN SELEC LOIN 1 KG TAB
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 1 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 </math>ufc/g - Enterobacteria: <math> < 10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> < 10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 </math>mg/kg - Cadmium (Cd): <math> < 0,10 </math>mg/kg - Mercury (Hg): <math> < 1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> < 50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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Others	Absence of GMOs. Non-irradiated product.
Product identification	<p data-bbox="1209 352 1234 378">NL</p> <div data-bbox="1274 367 1388 441">  <p>ESPAÑA 12.12578/T C.E.</p> </div> <p data-bbox="1380 445 1421 466">Lot:</p> <p data-bbox="1258 478 1421 508">200826623</p> <p data-bbox="1258 493 1421 514"><small>Country of production</small></p> <p data-bbox="1372 520 1421 541">Spain</p> <p data-bbox="747 535 1177 556">COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p data-bbox="747 577 1096 598">SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p data-bbox="747 609 1128 630">Product. Meth.: <i>Wild Fish Farming</i></p> <p data-bbox="747 640 1177 661">Fishing Area: FAO 37.1.1 Balearic Sea</p> <p data-bbox="747 661 1356 682">Presentation: FROZEN SELEC LOIN 1 KG TAB</p> <p data-bbox="1169 693 1421 714">Freezing date: 12/02/2020</p> <p data-bbox="1177 714 1421 735">Expiry date: 05/08/2021</p> <p data-bbox="755 756 966 787">Weight: 1 Kg.</p> <div data-bbox="747 829 933 892">  <p data-bbox="803 892 876 913">160104427</p> </div> <div data-bbox="1291 787 1404 892">  </div> <p data-bbox="738 913 901 934">Keep at -18°C</p>




SAKU SELECTION FROZEN LOIN

Internal code	ACA100164
Commercial name	SAKU SELECTION FROZEN LOIN
Description	Frozen bluefin tuna loin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna loin, cut into saku slices of the following dimensions: 7 cm wide * 3 cm thick * 11-12 cm long. Weight: 210g.
Packaging	The product is individually packed in a heat-sealed plastic bag. The individual packaging is contained in a cardboard wrapper.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. DE  Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 170809266</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: SAKU SELECTION FROZEN LOIN</p> <p>Freezing date: 04/08/17 Expiry date: 26/01/19</p> <p>Weight: 3 Kg.</p> <p> 170809266</p> <p>Keep at -18°C</p> 



FROZEN SELECT LOIN 3 KG

<i>Internal code</i>	ACA100054
<i>Commercial name</i>	FROZEN SELEC LOIN 3 KG
<i>Description</i>	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut in 3 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. NL Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 200826623 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 3 KG</p> <p>Freezing date: 12/02/2020 Expiry date: 05/08/2021</p> <p>Weight: 3 Kg.</p> <p> 160104427</p> <p>Keep at -18°C</p> <p></p>



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FROZEN SELECT LOIN 3 KG TABLETS

Internal code	ACA100049
Commercial name	FROZEN SELEC LOIN 3 KG TAB
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. NL Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 200803553 country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 3 KG TAB</p> <p>Freezing date: 12/02/2020 Expiry date: 05/08/2021</p> <p>Weight: 3 Kg.</p> <p> 160104427</p> <p>Keep at -18°C</p> <p></p>



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FROZEN SELECT LOIN 5 KG

<i>Internal code</i>	ACA100050
<i>Commercial name</i>	FROZEN SELEC LOIN 5 KG
<i>Description</i>	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut in 5 kg format.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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	Non-irradiated product.
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 200702234 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 5 KG</p> <p>Freezing date: 12/11/2019 Expiry date: 05/05/2021</p> <p>Weight: 5.8 Kg.</p> <p> <small>200702234</small></p> <p>Keep at -18°C</p> <p></p>





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CENTRAL FROZEN SELECT LOIN 5 KG

Internal code	ACA100066
Commercial name	CENTRAL FROZEN SELEC LOIN 5 KG
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Central section of frozen select bluefin tuna loin, cut in 5 kg format. This section is 28 – 30 cm far from head to the anus area.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p data-bbox="727 436 1052 470">Balfegó & Balfegó, S.L.</p> <p data-bbox="727 470 1039 514">Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p data-bbox="727 522 912 548">N.I.F: B-43636075</p> <p data-bbox="1198 428 1224 445">11</p> <div data-bbox="1279 436 1382 506" style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ESPAÑA 12.12575/T C.E. </div> <p data-bbox="1377 514 1430 535">Lot:</p> <p data-bbox="1255 543 1425 575">200702234</p> <p data-bbox="1255 575 1425 596">Country of production</p> <p data-bbox="1377 590 1425 611">Spain</p> <p data-bbox="727 604 1166 632">COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p data-bbox="727 648 1153 674">SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p data-bbox="727 680 1198 705">Product. Meth.: <i>Wild Fish Farming</i></p> <p data-bbox="727 709 1243 735">Fishing Area: FAO 37.1.1 Balearic Sea</p> <p data-bbox="727 739 1386 764">Presentation: CENTRAL FROZEN SELEC LOIN 5 KG</p> <p data-bbox="1166 764 1430 789">Freezing date: 12/11/2019</p> <p data-bbox="1175 793 1430 819">Expiry date: 05/05/2021</p> <p data-bbox="727 840 1026 865">Weight: 5.8 Kg.</p> <div data-bbox="737 919 928 978" style="text-align: center;">  200702234 </div> <div data-bbox="1295 865 1409 978" style="text-align: center;">  </div> <p data-bbox="727 995 889 1020">Keep at -18°C</p>

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FROZEN SELECT LOIN 5 KG TABLETS

<i>Internal code</i>	ACA100051
<i>Commercial name</i>	FROZEN SELEC LOIN 5 KG TAB
<i>Description</i>	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 5 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. 11</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200630808 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 5 KG TAB</p> <p style="text-align: right;">Freezing date: 06/08/2019 Expiry date: 27/01/2021</p> <p>Weight: 5.8 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">200630808</p> <p>Keep at -18°C</p>

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CENTRAL FROZEN SELECT LOIN 5 KG TABLETS

Internal code	ACA100068
Commercial name	CENTRAL FRZ SELEC LOIN 5KG TAB
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Central section of frozen select bluefin tuna loin, cut into tablets 3 cm thick. This section is 28 – 30 cm far from head to the anus area. 5 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>

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Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<div style="border: 1px solid black; padding: 5px;"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200702234 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FRZ SELEC LOIN 5KG TAB</p> <p style="text-align: right;">Freezing date: 12/11/2019 Expiry date: 05/05/2021</p> <p>Weight: 5.8 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">200702234</p> <p>Keep at -18°C</p> </div>





FROZEN SELECT LOIN 5 KG SLICES

Internal code	ACA100052
Commercial name	FROZEN SELEC LOIN 5 KG SLICES
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna loin, cut into slices 2 cm thick. 5 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> <10^6 </math>ufc/g - Enterobacteria: <math> <10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> <10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> <10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> <0,30 </math>mg/kg - Cadmium (Cd): <math> <0,10 </math>mg/kg - Mercury (Hg): <math> <1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> <50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	Others Absence of GMOs. Non-irradiated product.
Product identification	<div style="display: flex; justify-content: space-between;"> <div data-bbox="714 357 1047 472"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </div> <div data-bbox="1201 346 1437 535" style="text-align: right;"> <p>11</p> <div style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ESPAÑA 12.12573/T C.E. </div> <p>Lot: 200630808 <small>Country of production</small> Spain</p> </div> </div> <div data-bbox="714 525 1437 745" style="margin-top: 10px;"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 5 KG SLICES</p> <p style="text-align: right;">Freezing date: 06/08/2019 Expiry date: 27/01/2021</p> </div> <div data-bbox="714 766 1023 808" style="margin-top: 10px;"> <p>Weight: 5.8 Kg.</p> </div> <div data-bbox="714 850 925 934" style="margin-top: 10px;">  <p style="font-size: small;">200630808</p> </div> <div data-bbox="1299 798 1421 913" style="margin-top: 10px; text-align: right;">  </div>
	Keep at -18°C





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CENTRAL FROZEN SELECT LOIN 7 KG

Internal code	ACA100067
Commercial name	CENTRAL FROZEN SELEC LOIN 7 KG
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Central section of frozen select bluefin tuna loin, cut in 7 kg format. This section is 28 – 30 cm far from head to the anus area.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. ¹¹</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 200702234 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FROZEN SELEC LOIN 7 KG</p> <p>Freezing date: 12/11/2019 Expiry date: 05/05/2021</p> <p>Weight: <input type="checkbox"/> 7 Kg.</p> <p> 200702234</p> <p>Keep at -18°C</p> <p></p>

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FROZEN SELECT LOIN 7 KG TABLETS

<i>Internal code</i>	ACA100032
<i>Commercial name</i>	FROZEN SELEC LOIN 7 KG TAB
<i>Description</i>	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin, cut into tablets 3 cm thick. 7 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. 11 Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200630808 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN 7 KG TAB</p> <p style="text-align: right;">Freezing date: 06/08/2019 Expiry date: 27/01/2021</p> <p>Weight: 7 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;">200630808</p> <p>Keep at -18°C</p>

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CENTRAL FROZEN SELECT LOIN 7 KG TABLETS

Internal code	ACA100069
Commercial name	CENTRAL FRZ SELEC LOIN 7KG TAB
Description	Frozen bluefin tuna loin from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Central section of frozen select bluefin tuna loin, cut into tablets 3 cm thick. This section is 28 – 30 cm far from head to the anus area. 7 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 < /math> ufc/g - Enterobacteria: <math> < 10^3 < /math> ufc/g - <i>Escherichia coli</i>: <math> < 10 < /math> ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 < /math> ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 < /math> mg/kg - Cadmium (Cd): <math> < 0,10 < /math> mg/kg - Mercury (Hg): <math> < 1 < /math> mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> < 50 < /math> mg/kg <p>(in accordance with internal controls)</p>

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Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product, Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: CENTRAL FRZ SELEC LOIN 7KG TAB</p> <p>Freezing date 12/11/2019 Expiry date: 05/05/2021</p> <p>Weight: 7 Kg.</p> <p>Keep at -18°C</p> <p>Lot: 200702234 Country of production: Spain</p> <p>ESPAÑA 12.12578/T C.E.</p>  200702234 

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FRESH BELLY LOIN

Internal code	AFAB00055
Commercial name	FRESH BELLY LOIN
Description	Fresh bluefin tuna loin with belly.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Bluefin tuna loin with belly, varying in weight depending on the size of the fish.
Packaging	In expanded polystyrene boxes (EPS) with ice. The product is wrapped in special absorbent paper, and in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Ice present on top of the product.

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	<p>Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<p>Balfegó & Balfegó, S.L. CH Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 190212352 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH BELLY LOIN</p> <p>Production date: 12/02/19 Expiry date: 21/02/19</p> <p>Weight: 55 Kg.</p> <p> 190212352</p> <p></p> <p>Keep between 0°C and 4°C</p>



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FROZEN BELLY LOIN

<i>Internal code</i>	ACAB00055
<i>Commercial name</i>	FROZEN BELLY LOIN
<i>Description</i>	Frozen bluefin tuna loin with belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna loin with belly, varying in weight depending on the size of the fish.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. PT</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 200826623 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BELLY LOIN</p> <p>Freezing date: 12/02/2020 Expiry date: 05/08/2021</p> <p>Weight: 42 Kg.</p> <p> 170410599</p> <p>Keep at -18°C</p> <p></p>



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PORTERHOUSE

Internal code	ACAB00172
Commercial name	PORTERHOUSE
Description	Frozen bluefin tuna loin with belly.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna loin with belly, varying in weight depending on the size of the fish, cut into tablets 10 cm thick.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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<i>Others</i>	Absence of GMOs. Non-irradiated product.																				
<i>Product identification</i>	<table border="1"> <tr> <td data-bbox="714 367 1185 493"> Balfegó & Balfegó, S.L. Pol. Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075 </td> <td data-bbox="1185 367 1445 451"> QA  </td> </tr> <tr> <td data-bbox="714 493 1185 577"> COMMERCIAL NAME: BLUEFIN TUNA BFT </td> <td data-bbox="1185 451 1445 577"> Lot: 220302030 Country of production Spain </td> </tr> <tr> <td data-bbox="714 577 1185 630"> SCIENTIFIC NAME: </td> <td data-bbox="1185 577 1445 630"> <i>Thunnus thynnus</i> </td> </tr> <tr> <td data-bbox="714 630 1185 661"> Product. Meth.: </td> <td data-bbox="1185 630 1445 661"> Wild Fish Farming </td> </tr> <tr> <td data-bbox="714 661 1185 693"> Fishing Area: </td> <td data-bbox="1185 661 1445 693"> FAO 37.1.1 Balearic Sea </td> </tr> <tr> <td data-bbox="714 693 1185 724"> Presentation: </td> <td data-bbox="1185 693 1445 724"> PORTERHOUSE </td> </tr> <tr> <td data-bbox="714 724 1185 756"> </td> <td data-bbox="1185 724 1445 756"> Freezing date: 21/02/2022 </td> </tr> <tr> <td data-bbox="714 756 1185 787"> </td> <td data-bbox="1185 756 1445 787"> Expiry date: 15/08/2023 </td> </tr> <tr> <td data-bbox="714 787 1185 913">  220302030 </td> <td data-bbox="1185 787 1445 913"> Weight: 33.5 Kg.  </td> </tr> <tr> <td data-bbox="714 913 1185 976"> Keep at -18°C </td> <td data-bbox="1185 913 1445 976"></td> </tr> </table>	Balfegó & Balfegó, S.L. Pol. Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075	QA 	COMMERCIAL NAME: BLUEFIN TUNA BFT	Lot: 220302030 Country of production Spain	SCIENTIFIC NAME:	<i>Thunnus thynnus</i>	Product. Meth.:	Wild Fish Farming	Fishing Area:	FAO 37.1.1 Balearic Sea	Presentation:	PORTERHOUSE		Freezing date: 21/02/2022		Expiry date: 15/08/2023	 220302030	Weight: 33.5 Kg. 	Keep at -18°C	
Balfegó & Balfegó, S.L. Pol. Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075	QA 																				
COMMERCIAL NAME: BLUEFIN TUNA BFT	Lot: 220302030 Country of production Spain																				
SCIENTIFIC NAME:	<i>Thunnus thynnus</i>																				
Product. Meth.:	Wild Fish Farming																				
Fishing Area:	FAO 37.1.1 Balearic Sea																				
Presentation:	PORTERHOUSE																				
	Freezing date: 21/02/2022																				
	Expiry date: 15/08/2023																				
 220302030	Weight: 33.5 Kg. 																				
Keep at -18°C																					



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FRESH BACK LOIN HG

<i>Internal code</i>	AFAB00058
<i>Commercial name</i>	FRESH BACK LOIN HG
<i>Description</i>	Whole top bluefin tuna loins, from the same fish.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole top bluefin tuna loins.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. ddish product colour, with no brownish and/or iridescent colours on the product.

	The texture of the product is not flaccid or soft. Marine or neutral odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p data-bbox="701 436 1047 470">Balfegó & Balfegó, S.L.</p> <p data-bbox="701 470 1031 514">Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p data-bbox="701 525 896 548">N.I.F: B-43636075</p> <p data-bbox="1205 426 1230 447">JP</p> <div data-bbox="1286 436 1399 512" style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ESPAÑA 12.12578/T C.E. </div> <p data-bbox="1393 520 1448 541">Lot:</p> <p data-bbox="1263 550 1448 583">180615698</p> <p data-bbox="1263 571 1448 592">Country of production:</p> <p data-bbox="1393 592 1448 613">Spain</p> <p data-bbox="701 609 1166 632">COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p data-bbox="701 651 1153 674">SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p data-bbox="701 682 1198 705">Product. Meth.: <i>Wild Fish Farming</i></p> <p data-bbox="701 711 1247 735">Fishing Area: FAO 37.1.1 Balearic Sea</p> <p data-bbox="701 741 1234 764">Presentation: FRESH BACK LOIN HG</p> <p data-bbox="1166 770 1448 793">Production date: 15/06/18</p> <p data-bbox="1205 800 1448 823">Expiry date: 24/06/18</p> <p data-bbox="711 842 1015 871">Weight: 41.8 Kg.</p> <div data-bbox="701 919 909 997" style="text-align: center;">  <small>180615698</small> </div> <div data-bbox="1302 871 1425 982" style="text-align: center;">  </div> <p data-bbox="701 999 1019 1024">Keep between 0°C and 4°C</p>



FRESH BELLY LOIN HG

Internal code	AFAB00059
Commercial name	FRESH BELLY LOIN HG
Description	Whole bottom bluefin tuna loins with belly, from the same fish.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole bottom bluefin tuna loins with belly.
Packaging	In expanded polystyrene boxes (EPS) with ice. The product is wrapped in special absorbent paper, and in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 </math>ufc/g - Enterobacteria: <math> < 10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> < 10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 </math>mg/kg - Cadmium (Cd): <math> < 0,10 </math>mg/kg - Mercury (Hg): <math> < 1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> < 50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product.

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INS-D72.6	TECHNICAL SPECIFICATIONS HACCP MANUAL	
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	<p>Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<div style="display: flex; justify-content: space-between;"> <div data-bbox="678 510 1031 632"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </div> <div data-bbox="1198 495 1230 520">KR</div> <div data-bbox="1279 506 1393 583">  </div> </div> <div style="text-align: right; margin-top: 10px;"> <p>Lot: 190204129 <small>country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH BELLY LOIN HG</p> <div style="text-align: right; margin-top: 10px;"> <p>Production date: 04/02/19 Expiry date: 13/02/19</p> </div> <p>Weight: 52.8 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center; margin-top: 20px;"> <div data-bbox="683 1035 894 1115">  190204129 </div> <div data-bbox="1295 974 1425 1094">  </div> </div> <p>Keep between 0°C and 4°C</p>



<p>Written by: Innovació i Sostenibilitat Date: 14-07-2023 Last version in Spanish V17</p>	<p>Revisat per: SIG</p>	<p>Aprovat per: Direcció General</p> <p style="text-align: right;">Pàgina 124 de 258</p>
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FRESH UNDERLOIN HG

<i>Internal code</i>	AFAB00063
<i>Commercial name</i>	FRESH UNDERLOIN HG
<i>Description</i>	Whole bottom bluefin tuna loins, from the same fish.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole bottom bluefin tuna loins.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Abundant ice present on top of the product. Reddish product colour, with no brownish and/or iridescent colours on the product.

	The texture of the product is not flaccid or soft. Marine or neutral odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. KR</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 190204131 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH UNDERLOIN HG</p> <p>Production date: 04/02/19 Expiry date: 13/02/19</p> <p>Weight: 54 Kg.</p> <p> 190204131</p> <p></p> <p>Keep between 0°C and 4°C</p>

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FRESH BLUEFIN TUNA HG 100+ CUT

Internal code	AFABC0005
Commercial name	FRESH BLUEFIN TUNA HG 100+ CUT
Description	Fresh bluefin tuna in HG format (gutted, head and tail removed) over 100 kg, without yake* or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.), chopped into pieces.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, head and tail removed, chopped into pieces.
Packaging	In expanded polystyrene boxes (EPS) with ice.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product. Reddish product colour, with no brownish and/or

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	<p>iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>CH</p> <p></p> <p>Lot: 200811175 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH BLUEFIN TUNA HG 100+ CUT</p> <p>Production date: 11/08/2020 Expiry date: 20/08/2020</p> <p>Weight: 203 Kg.</p> <p> 200811175</p> <p></p> <p>Keep between 0°C and 4°C</p>

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



FRESH BLUEFIN TUNA HG 100- CUT

Internal code	AFABD0005
Commercial name	FRESH BLUEFIN TUNA HG 100- CUT
Description	Fresh bluefin tuna in HG format (gutted, head and tail removed) under 100 kg, without yake* or defects in its outer appearance (scrapes, changes in the colour of the skin, etc.), chopped into pieces.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole fish, gutted, head and tail removed, chopped into pieces.
Packaging	In expanded polystyrene boxes (EPS) with ice.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Abundant ice present on top of the product. Reddish product colour, with no brownish and/or




	<p>iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>																						
<i>Others</i>	<p>Absence of GMOs. Non-irradiated product.</p>																						
<i>Product identification</i>	<table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td style="width: 40%; text-align: right;"> <p>CH</p> <div style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ESPAÑA 12.12578/T C.E. </div> <p>Lot: 200811175 <small>Country of production</small></p> <p>Spain</p> </td> </tr> <tr> <td colspan="2"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> </td> </tr> <tr> <td colspan="2"> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> </td> </tr> <tr> <td colspan="2"> <p>Product. Meth.: Wild Fish Farming</p> </td> </tr> <tr> <td colspan="2"> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> </td> </tr> <tr> <td colspan="2"> <p>Presentation: FRESH BLUEFIN TUNA HG 100-CUT</p> </td> </tr> <tr> <td colspan="2" style="text-align: right;"> <p>Production date: 11/08/2020 Expiry date: 20/08/2020</p> </td> </tr> <tr> <td colspan="2"> <p>Weight: 83 Kg.</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;">  <p>200811175</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;"> <p>Keep between 0°C and 4°C</p> </td> </tr> <tr> <td colspan="2" style="text-align: right;">  </td> </tr> </table>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>CH</p> <div style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ESPAÑA 12.12578/T C.E. </div> <p>Lot: 200811175 <small>Country of production</small></p> <p>Spain</p>	<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p>		<p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p>		<p>Product. Meth.: Wild Fish Farming</p>		<p>Fishing Area: FAO 37.1.1 Balearic Sea</p>		<p>Presentation: FRESH BLUEFIN TUNA HG 100-CUT</p>		<p>Production date: 11/08/2020 Expiry date: 20/08/2020</p>		<p>Weight: 83 Kg.</p>		 <p>200811175</p>		<p>Keep between 0°C and 4°C</p>			
<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	<p>CH</p> <div style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ESPAÑA 12.12578/T C.E. </div> <p>Lot: 200811175 <small>Country of production</small></p> <p>Spain</p>																						
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<p>Weight: 83 Kg.</p>																							
 <p>200811175</p>																							
<p>Keep between 0°C and 4°C</p>																							
																							

*Yake: Japanese term for Burnt Tuna Syndrome, an anomaly in the texture of the fish meat characterized by a loss in its colour and consistency.



WHOLE FRESH BELLY

<i>Internal code</i>	AFAB00006
<i>Commercial name</i>	WHOLE FRESH BELLY
<i>Description</i>	Fresh bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna belly, varying in weight depending on the size of the fish.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box. Reddish product colour, with no brownish and/or

	iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200706778 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FRESH BELLY</p> <p style="text-align: right;">Production date: 06/07/2020 Expiry date: 15/07/2020</p> <p>Weight: 18.9 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>200706778</small></p> <p>Keep between 0°C and 4°C</p>

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FRESH HALF BELLY

<i>Internal code</i>	AFAB00060
<i>Commercial name</i>	FRESH HALF BELLY
<i>Description</i>	Fresh bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Half of a whole bluefin tuna belly. 6 – 9 Kg packets of product, approximately.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box.

INS-D72.6

TECHNICAL SPECIFICATIONS HACCP MANUAL



	<p>Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
<i>Others</i>	<p>Absence of GMOs. Non-irradiated product.</p>
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/1 C.E.</p> <p>Lot: 201002990 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH HALF BELLY CUT 1</p> <p>Production date: 02/10/2020 Expiry date: 10/10/2020</p> <p>Weight: 6.6 Kg.</p> <p> 201002990</p> <p></p> <p>Keep between 0°C and 4°C</p>

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FRESH BELLY STRIP

<i>Internal code</i>	AFAB00061
<i>Commercial name</i>	FRESH BELLY STRIP
<i>Description</i>	Fresh bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna belly, cut into a 2 Kg strip, approximately.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box. Reddish product colour, with no brownish and/or

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	<p>iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>																																	
Others	<p>Absence of GMOs. Non-irradiated product.</p>																																	
Product identification	<table border="0"> <tr> <td data-bbox="706 472 1047 588"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td data-bbox="1198 457 1226 478" style="text-align: right;">11</td> <td data-bbox="1279 472 1388 546" style="text-align: center;">  </td> </tr> <tr> <td data-bbox="706 646 1161 672">COMMERCIAL NAME: BLUEFIN TUNA BFT</td> <td colspan="2"></td> </tr> <tr> <td data-bbox="706 693 1161 718">SCIENTIFIC NAME: <i>Thunnus thynnus</i></td> <td colspan="2"></td> </tr> <tr> <td data-bbox="706 724 1193 749">Product. Meth.: Wild Fish Farming</td> <td colspan="2"></td> </tr> <tr> <td data-bbox="706 756 1242 781">Fishing Area: FAO 37.1.1 Balearic Sea</td> <td colspan="2"></td> </tr> <tr> <td data-bbox="706 787 1250 812">Presentation: FRESH BELLY STRIP</td> <td colspan="2"></td> </tr> <tr> <td></td> <td data-bbox="1136 814 1437 840" style="text-align: right;">Production date: 06/07/2020</td> <td></td> </tr> <tr> <td></td> <td data-bbox="1177 844 1437 869" style="text-align: right;">Expiry date: 15/07/2020</td> <td></td> </tr> <tr> <td data-bbox="706 892 1015 917">Weight: 2.3 Kg.</td> <td colspan="2"></td> </tr> <tr> <td data-bbox="706 976 917 1050" style="text-align: center;">  200706769 </td> <td data-bbox="1299 919 1421 1039" style="text-align: center;">  </td> <td></td> </tr> <tr> <td colspan="3" data-bbox="706 1054 1023 1079" style="text-align: center;">Keep between 0°C and 4°C</td> </tr> </table>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	11		COMMERCIAL NAME: BLUEFIN TUNA BFT			SCIENTIFIC NAME: <i>Thunnus thynnus</i>			Product. Meth.: Wild Fish Farming			Fishing Area: FAO 37.1.1 Balearic Sea			Presentation: FRESH BELLY STRIP				Production date: 06/07/2020			Expiry date: 15/07/2020		Weight: 2.3 Kg.			 200706769			Keep between 0°C and 4°C		
<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>	11																																	
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Weight: 2.3 Kg.																																		
 200706769																																		
Keep between 0°C and 4°C																																		



5 FRESH BELLY STRIPS

<i>Internal code</i>	AFAB00062
<i>Commercial name</i>	5 FRESH BELLY STRIPS
<i>Description</i>	Fresh bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Bluefin tuna belly, cut into 2 Kg strips approximately. 10 kg packets of product, approx.
<i>Packaging</i>	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	9 days
<i>Storage conditions</i>	Keep refrigerated (0°C to 4°C)
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box.

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	<p>Reddish product colour, with no brownish and/or iridescent colours on the product. The texture of the product is not flaccid or soft. Marine or neutral odour.</p>
Others	<p>Absence of GMOs. Non-irradiated product.</p>
Product identification	<p>Balfegó & Balfegó, S.L. HR</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 181212531 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: 5 FRESH BELLY STRIPS</p> <p>Production date: 12/12/18 Expiry date: 20/12/18</p> <p>Weight: 10.8 Kg.</p> <p> 181212531</p> <p></p> <p>Keep between 0°C and 4°C</p>

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WHOLE FROZEN BELLY 6 KG-

<i>Internal code</i>	ACAB00080
<i>Commercial name</i>	WHOLE FROZEN BELLY 6 KG-
<i>Description</i>	Frozen bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen bluefin tuna belly, under 6 Kg weight.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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Non-irradiated product.	
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>AC </p> <p>Lot: 200909701 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN BELLY 6 KG-</p> <p>Freezing date: 29/07/2020 Expiry date: 20/01/2022</p> <p>Weight: 5.9 Kg.</p> <p> <small>200909701</small></p> <p></p> <p>Keep at -18°C</p>



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WHOLE FROZEN BELLY 6 – 12 KG

<i>Internal code</i>	ACAB00081
<i>Commercial name</i>	WHOLE FROZEN BELLY 6 – 12 KG
<i>Description</i>	Frozen bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen bluefin tuna belly, weighing between 6 and 12 Kg.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p><i>Others</i></p> <p>Absence of GMOs. Non-irradiated product.</p>
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. AC</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;"> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 201020163 Country of production</p> <p>Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN BELLY 6 - 12 KG</p> <p>Freezing date: 17/07/2020</p> <p>Expiry date: 08/01/2022</p> <p>Weight: 10.2 Kg.</p> <div style="text-align: center;">  <small>201020163</small> </div> <p>Keep at -18°C</p> <div style="text-align: right;">  </div>

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WHOLE FROZEN BELLY 12 KG+

<i>Internal code</i>	ACAB00082
<i>Commercial name</i>	WHOLE FROZEN BELLY 12 KG+
<i>Description</i>	Frozen bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen bluefin tuna belly, over 12 Kg weight.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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<p><i>Product identification</i></p>	<p>Non-irradiated product.</p> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>AE </p> <p>Lot: 200909701 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN BELLY 12 KG+</p> <p>Freezing date: 29/07/2020 Expiry date: 20/01/2022</p> <p>Weight: 14 Kg.</p> <p> 200909701</p> <p></p> <p>Keep at -18°C</p>
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FROZEN HALF BELLY

Internal code	ACAB00060
Commercial name	FROZEN HALF BELLY
Description	Frozen bluefin tuna belly.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Half of a whole bluefin tuna belly. 6 – 9 Kg packets of product, approximately.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p><i>Others</i></p> <p>Absence of GMOs. Non-irradiated product.</p>
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 171018817</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN HALF BELLY</p> <p>Freezing date: 05/08/16 Expiry date: 27/01/18</p> <p>Weight: 9 Kg.</p> <p> 171018817</p> <p>Keep at -18°C</p> <p></p>



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FROZEN BELLY STRIP

Internal code	ACAB00061
Commercial name	FROZEN BELLY STRIP
Description	Frozen bluefin tuna belly.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna belly, cut into a 2 Kg strip, approximately.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200909718 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BELLY STRIP</p> <p style="text-align: right;">Freezing date: 16/03/2020 Expiry date: 07/09/2021</p> <p>Weight: 2.2 Kg.</p> <div style="text-align: center;">  <small>200909718</small> </div> <div style="text-align: right;">  </div> <p>Keep at -18°C</p>



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5 FROZEN BELLY STRIPS

<i>Internal code</i>	ACAB00062
<i>Commercial name</i>	5 FROZEN BELLY STRIPS
<i>Description</i>	Frozen bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna belly, cut into 2 Kg strips approximately. 10 kg packets of product, approx.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200909640 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: 5 FROZEN BELLY STRIPS</p> <p>Freezing date: 10/07/2020 Expiry date: 31/12/2021</p> <p>Weight: 11 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p>Keep at -18°C</p>





WHOLE FROZEN BELLY IN SAKU

<i>Internal code</i>	ACAB00063
<i>Commercial name</i>	WHOLE FROZEN BELLY IN SAKU
<i>Description</i>	Frozen bluefin tuna belly.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna belly, cut into vertical strips 3 cm thick.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>US</p> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 201019770 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN BELLY IN SAKU</p> <p>Freezing date: 17/07/2020 Expiry date: 08/01/2022</p> <p>Weight: 15.9 Kg.</p> <p> 201019770</p> <p>Keep at -18°C</p> <p></p>



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FROZEN BELLY 1 KG IN SAKU

Internal code	ACAB00064
Commercial name	FROZEN BELLY 1 KG IN SAKU
Description	Frozen bluefin tuna belly.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna belly, cut into vertical strips 3 cm thick. 1 Kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. US</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 201019770 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BELLY 1 KG IN SAKU</p> <p style="text-align: right;">Freezing date: 17/07/2020 Expiry date: 08/01/2022</p> <p>Weight: 1 Kg.</p> <div style="text-align: center;">  <p>201019770</p> </div> <p>Keep at -18°C</p> <div style="text-align: right;">  </div>



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WHOLE FROZEN SELECT BELLY 12 KG-

Internal code	ACA100081
Commercial name	WHOLE FROZEN SELEC BELLY 12KG-
Description	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole frozen select bluefin tuna belly, under 12 Kg weight.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>																											
<p>Product identification</p>	<table border="1"> <tr> <td colspan="2"> <p>Balfegó & Balfegó, S.L.</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> </td> <td> <p>AE</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 200909701 Country of production Spain</p> </td> </tr> <tr> <td colspan="2"> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> </td> <td></td> </tr> <tr> <td colspan="2"> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> </td> <td></td> </tr> <tr> <td colspan="2"> <p>Product. Meth.: <i>Wild Fish Farming</i></p> </td> <td></td> </tr> <tr> <td colspan="2"> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> </td> <td></td> </tr> <tr> <td colspan="2"> <p>Presentation: WHOLE FROZEN SELEC BELLY 12KG-</p> </td> <td> <p>Freezing date: 29/07/2020 Expiry date: 20/01/2022</p> </td> </tr> <tr> <td colspan="2"> <p>Weight: 9 Kg.</p> </td> <td></td> </tr> <tr> <td colspan="2"> <p> 200909701</p> </td> <td> <p></p> </td> </tr> <tr> <td colspan="3"> <p>Keep at -18°C</p> </td> </tr> </table>	<p>Balfegó & Balfegó, S.L.</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>		<p>AE</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 200909701 Country of production Spain</p>	<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p>			<p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p>			<p>Product. Meth.: <i>Wild Fish Farming</i></p>			<p>Fishing Area: FAO 37.1.1 Balearic Sea</p>			<p>Presentation: WHOLE FROZEN SELEC BELLY 12KG-</p>		<p>Freezing date: 29/07/2020 Expiry date: 20/01/2022</p>	<p>Weight: 9 Kg.</p>			<p> 200909701</p>		<p></p>	<p>Keep at -18°C</p>		
<p>Balfegó & Balfegó, S.L.</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p>		<p>AE</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 200909701 Country of production Spain</p>																										
<p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p>																												
<p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p>																												
<p>Product. Meth.: <i>Wild Fish Farming</i></p>																												
<p>Fishing Area: FAO 37.1.1 Balearic Sea</p>																												
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<p>Weight: 9 Kg.</p>																												
<p> 200909701</p>		<p></p>																										
<p>Keep at -18°C</p>																												



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WHOLE FROZEN SELECT BELLY 12 KG+

Internal code	ACA100082
Commercial name	WHOLE FROZEN SELEC BELLY 12KG+
Description	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole frozen select bluefin tuna belly, over 12 Kg weight.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p><i>Others</i></p> <p>Absence of GMOs. Non-irradiated product.</p>
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. AEC</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200909701 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FROZEN SELEC BELLY 12KG+</p> <p>Freezing date: 29/07/2020 Expiry date: 20/01/2022</p> <p>Weight: 14 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">200909701</p> <p>Keep at -18°C</p>

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FROZEN SELECT HALF BELLY

Internal code	ACA100060
Commercial name	FROZEN SELEC HALF BELLY
Description	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Half of a whole frozen bluefin tuna belly. 6 – 9 Kg packets of product, approximately.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p><i>Others</i></p> <p>Absence of GMOs. Non-irradiated product.</p>
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. A/C</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200909701 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC HALF BELLY</p> <p>Freezing date: 29/07/2020</p> <p>Expiry date: 20/01/2022</p> <p>Weight: 6.5 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">200909701</p> <p>Keep at -18°C</p>

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FROZEN SELECT BELLY STRIP

Internal code	ACA100061
Commercial name	FROZEN SELEC BELLY STRIP
Description	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen select bluefin tuna belly, cut into a 2 Kg strip, approximately.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p><i>Others</i></p> <p>Absence of GMOs. Non-irradiated product.</p>
<p><i>Product identification</i></p>	<p>Balfegó & Balfegó, S.L. AE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;"> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 200925009 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC BELLY STRIP</p> <p>Freezing date: 01/07/2020</p> <p>Expiry date: 23/12/2021</p> <p>Weight: 1.8 Kg.</p> <div style="text-align: center;">  <small>200925009</small> </div> <p>Keep at -18°C</p> <div style="text-align: right;">  </div>

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5 FROZEN SELECT BELLY STRIPS

<i>Internal code</i>	ACA100062
<i>Commercial name</i>	5 FROZEN SELEC BELLY STRIPS
<i>Description</i>	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen select bluefin tuna belly, cut into 2 Kg strips approximately. 10 kg packets of product, approx.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SE</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 200708211 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: 5 FROZEN SELEC BELLY STRIPS</p> <p style="text-align: right;">Freezing date: 13/03/2020 Expiry date: 04/09/2021</p> <p>Weight: 8.4 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">200708211</p> <p>Keep at -18°C</p>

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WHOLE FROZEN SELECT BELLY IN SAKU

Internal code	ACA100063
Commercial name	WHOLE FRZ SELEC BELLY IN SAKU
Description	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole frozen bluefin tuna belly, cut into vertical strips 3 cm thick.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. US</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 201019770 Country of production Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: WHOLE FRZ SELEC BELLY IN SAKU</p> <p>Freezing date: 17/07/2020 Expiry date: 08/01/2022</p> <p>Weight: 15.9 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center; font-size: small;">201019770</p> <p>Keep at -18°C</p>

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FROZEN SELECT BELLY 1 KG IN SAKU

Internal code	ACA100064
Commercial name	FRZ SELEC BELLY 1 KG IN SAKU
Description	Frozen bluefin tuna belly from fresh <i>Select</i> bluefin tuna.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna belly, cut into vertical strips 3 cm thick. 1 Kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. US</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 201019770 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRZ SELEC BELLY 1 KG IN SAKU</p> <p style="text-align: right;">Freezing date: 17/07/2020 Expiry date: 08/01/2022</p> <p>Weight: 1.1 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>201019770</small></p> <p>Keep at -18°C</p>

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FRESH TUNA RIBS

Internal code	AFAB00164
Commercial name	FRESH TUNA RIBS
Description	Bones and meat content, in fresh format, of bluefin tuna
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Fresh bluefin tuna meat and bones; the size vary according to the size of the tuna (between 200 g and 800 g approx.) 3 kg product packs.
Packaging	The product is packaged in absorbent paper and plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C).
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> < 10^6 </math>ufc/g - Enterobacteria: <math> < 10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> < 10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> < 10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> < 0,30 </math>mg/kg - Cadmium (Cd): <math> < 0,10 </math>mg/kg - Mercury (Hg): <math> < 1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> < 50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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Others	Absence of GMOs. Non-irradiated product.
Product identification	



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Direcció General




FROZEN TUNA RIBS

Internal code	ACAB00173
Commercial name	FROZEN TUNA RIBS
Description	Bones and meat content, in frozen format, of bluefin tuna
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Fresh bluefin tuna meat and bones; the size vary according to the size of the tuna (between 200 g and 800 g approx.) 3 kg product packs.
Packaging	The product is packaged in absorbent paper and plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen (-18°C).
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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Others	Absence of GMOs. Non-irradiated product.
Product identification	<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: right;">SG</p> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p style="text-align: right;">  Lot: 03112000035 <small>Country of production</small> Spain </p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN TUNA RIBS</p> <p style="text-align: right;">Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p style="text-align: right;">   <small>03112000035</small> Keep at -18°C </p> </div>




FRESH LOIN TIP

Internal code	AFAB00165
Commercial name	FRESH LOIN TIP 3 units
Description	Fresh bluefin tuna meat from the loin area nearest to the tail.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Fresh bluefin tuna meat; the size varies depending on the size of the fish (1-1,5 kg). 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with paper and plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep in refrigeration (0-4°C).
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> <10^6 </math>ufc/g - Enterobacteria: <math> <10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> <10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> <10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> <0,30 </math>mg/kg - Cadmium (Cd): <math> <0,10 </math>mg/kg - Mercury (Hg): <math> <1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> <50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	 <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>SG</p> <p>ESPAÑA 12.12578/T C.E.</p> <p>Lot: 03112000035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRESH LOIN TIP</p> <p>Production date: 12/02/19 Expiry date: 21/02/19</p> <p>Weight: 3 Kg.</p> <p>03112000035</p> <p>Keep between 0°C and 4°C</p>


FRESH LOIN TIP 1 kg

Internal code	AFAB00166
Commercial name	FRESH LOIN TIP 1 kg
Description	Fresh bluefin tuna meat from the loin area nearest to the tail.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Fresh bluefin tuna meat. 1 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with paper and plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep in refrigeration (0-4°C).
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math> <10^6 </math>ufc/g - Enterobacteria: <math> <10^3 </math>ufc/g - <i>Escherichia coli</i>: <math> <10 </math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math> <10^2 </math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math> <0,30 </math>mg/kg - Cadmium (Cd): <math> <0,10 </math>mg/kg - Mercury (Hg): <math> <1 </math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math> <50 </math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	

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FROZEN CHEEK

Internal code	ACAB00007
Commercial name	FROZEN CHEEK 3 KG
Description	Frozen bluefin tuna meat from the side of the head, behind and below the eye.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 03112000035 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN CHEEK 3 KG</p> <p style="text-align: right;">Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>03112000035</small></p> <p>Keep at -18°C</p>










FROZEN HEAD MEAT

Internal code	ACAB00008
Commercial name	FROZEN HEAD MEAT 3 KG
Description	Frozen bluefin tuna meat from the front end of the epaxial muscles.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.																																																				
<i>Others</i>	Absence of GMOs. Non-irradiated product.																																																				
<i>Product identification</i>	<table border="0"> <tr> <td colspan="2">Balfegó & Balfegó, S.L.</td> <td>SG</td> </tr> <tr> <td colspan="2">Pol.Ind.edificio Balfegó</td> <td rowspan="2"></td> </tr> <tr> <td colspan="2">43860-L'Ametlla de Mar (SPAIN)</td> </tr> <tr> <td colspan="2">N.I.F: B-43636075</td> <td>Lot:</td> </tr> <tr> <td colspan="2"></td> <td>03112000035</td> </tr> <tr> <td colspan="2"></td> <td><small>Country of production</small></td> </tr> <tr> <td colspan="2"></td> <td>Spain</td> </tr> <tr> <td colspan="3">COMMERCIAL NAME: BLUEFIN TUNA BFT</td> </tr> <tr> <td colspan="3">SCIENTIFIC NAME: <i>Thunnus thynnus</i></td> </tr> <tr> <td colspan="3">Product. Meth.: Wild Fish Farming</td> </tr> <tr> <td colspan="3">Fishing Area: FAO 37.1.1 Balearic Sea</td> </tr> <tr> <td colspan="3">Presentation: FROZEN HEAD MEAT 3 KG</td> </tr> <tr> <td colspan="2"></td> <td>Freezing date: 02/11/2020</td> </tr> <tr> <td colspan="2"></td> <td>Expiry date: 26/04/2022</td> </tr> <tr> <td colspan="2">Weight: 3 Kg.</td> <td></td> </tr> <tr> <td colspan="2"></td> <td rowspan="2"></td> </tr> <tr> <td colspan="2">03112000035</td> </tr> <tr> <td colspan="3">Keep at -18°C</td> </tr> </table>	Balfegó & Balfegó, S.L.		SG	Pol.Ind.edificio Balfegó			43860-L'Ametlla de Mar (SPAIN)		N.I.F: B-43636075		Lot:			03112000035			<small>Country of production</small>			Spain	COMMERCIAL NAME: BLUEFIN TUNA BFT			SCIENTIFIC NAME: <i>Thunnus thynnus</i>			Product. Meth.: Wild Fish Farming			Fishing Area: FAO 37.1.1 Balearic Sea			Presentation: FROZEN HEAD MEAT 3 KG					Freezing date: 02/11/2020			Expiry date: 26/04/2022	Weight: 3 Kg.						03112000035		Keep at -18°C		
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FROZEN COLLAR BONE 1,5- / 3 KG

Internal code	ACAB00083
Commercial name	FROZEN COLLAR BONE 1,5- / 3KG
Description	Frozen bluefin tuna meat from the sides of the neck, between the head and the trunk of the fish.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish, but it is always under 1'5 kg / unit. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>

<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN COLLAR BONE 1,5- /3KG</p> </div> <div style="width: 35%; text-align: right;"> <p>SG</p> <div style="border: 1px solid black; border-radius: 50%; padding: 5px; width: fit-content; margin: 0 auto;"> ESPAÑA 12.12578/T C.E. </div> <p>Lot: 22102000843 <small>Country of production</small></p> <p>Spain</p> <p>Freezing date: 13/08/2019 Expiry date: 03/02/2021</p> <p>Weight: 3 Kg.</p> <div style="text-align: center;">  <small>22102000843</small> </div> <p>Keep at -18°C</p> <div style="text-align: right;">  </div> </div> </div>






FROZEN COLLAR BONE 1,5+ / 3 KG

Internal code	ACAB00084
Commercial name	FROZEN COLLAR BONE 1,5+ / 3KG
Description	Frozen bluefin tuna meat from the sides of the neck, between the head and the trunk of the fish.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish, but it is always over 1'5 kg / unit. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>

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Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 22102000843 <small>country of production</small></p> <p>Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: <i>Wild Fish Farming</i></p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN COLLAR BONE 1,5+ /3KG</p> <p>Freezing date: 13/08/2019</p> <p>Expiry date: 03/02/2021</p> <p>Weight: 3 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>22102000843</small></p> <p>Keep at -18°C</p>

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FROZEN COLLAR BONE 1,5- / 3 KG CUT

Internal code	ACAB00085
Commercial name	FRZ COLLAR BONE 1,5-/3KG CUT
Description	Frozen bluefin tuna meat from the sides of the neck, between the head and the trunk of the fish.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish, but it is always under 1'5 kg / unit. Each unit is cut into slices 3 cm thick. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp.</i>: Not detected in 25g - <i>Shigella sp.</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>

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Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>SG </p> <p>Lot: 22102000843 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRZ COLLAR BONE 1,5- /3KG CUT</p> <p>Freezing date: 13/08/2019 Expiry date: 03/02/2021</p> <p>Weight: 3 Kg.</p> <p> 22102000843</p> <p>Keep at -18°C </p>

FROZEN COLLAR BONE 1,5+ / 3 KG CUT

Internal code	ACAB00086
Commercial name	FRZ COLLAR BONE 1,5+/3KG CUT
Description	Frozen bluefin tuna meat from the sides of the neck, between the head and the trunk of the fish.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish, but it is always over 1'5 kg / unit. Each unit is cut into slices 3 cm thick. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>

Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRZ COLLAR BONE 1,5+/3KG CUT</p> <p>Weight: 3 Kg.</p> <p>Keep at -18°C</p> </div> <div style="width: 35%; text-align: right;"> <p>SG</p>  <p>Lot: 22102000843 <small>country of production</small></p> <p>Spain</p> <p>Freezing date: 13/08/2019 Expiry date: 03/02/2021</p>  </div> </div>  <p style="font-size: small; text-align: center;">22102000843</p>





FROZEN CHIN

Internal code	ACAB00013
Commercial name	FROZEN CHIN 3 KG
Description	Frozen bluefin tuna meat from the most anteroventral part of the head, just below the jaw.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 <small>Codify of production</small></p> <p>Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN CHIN 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p></p> <p>Keep at -18°C</p>

FROZEN TAIL CUTLETS

Internal code	ACAB00010
Commercial name	FROZEN TAIL CUTLETS 3 KG
Description	Frozen bluefin tuna meat from the tail area, between the tail fin to 5 cm towards the trunk.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent

<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 0311200035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN TAIL CUTLETS 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 0311200035</p> <p>Keep at -18°C</p> <p></p>



FROZEN LOIN TIP 3 KG

Internal code	ACAB00022
Commercial name	FROZEN LOIN TIP 3 KG
Description	Frozen bluefin tuna meat from the loin area nearest to the tail.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN TIP 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p></p> <p>Keep at -18°C</p>



FROZEN SELECT LOIN TIP 3 KG

<i>Internal code</i>	ACA100022
<i>Commercial name</i>	FROZEN SELEC LOIN TIP 3 KG
<i>Description</i>	Frozen <i>select</i> bluefin tuna meat from the loin area nearest to the tail.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 03112000035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SELEC LOIN TIP 3 KG</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p></p> <p>Keep at -18°C</p>

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FROZEN LOIN TIP 1 KG SLICES

<i>Internal code</i>	ACAB00030
<i>Commercial name</i>	FROZEN LOIN TIP 1 KG SLICES
<i>Description</i>	Frozen bluefin tuna meat from the loin area nearest to the tail.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna meat; the size varies depending on the size of the fish. The product is cut into slices 2 cm thick. 1 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>

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Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN TIP 1 KG SLICES</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 1 Kg.</p> <p>Keep at -18°C</p> <p>SG</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 0311200035 Country of production Spain</p>  

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FROZEN LOIN TIP 3 KG SLICES

<i>Internal code</i>	ACAB00025
<i>Commercial name</i>	FROZEN LOIN TIP 3 KG SLICES
<i>Description</i>	Frozen bluefin tuna meat from the loin area nearest to the tail.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna meat; the size varies depending on the size of the fish. The product is cut into slices 2 cm thick. 3 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent



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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 03112000035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN TIP 3 KG SLICES</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>

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FROZEN SELECT LOIN TIP 3 KG SLICES

Internal code	ACAB00025
Commercial name	FRZ SELEC LOIN TIP 3 KG SLICES
Description	Frozen <i>select</i> bluefin tuna meat from the loin area nearest to the tail.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. The product is cut into slices 2 cm thick. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 03112000035 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FRZ SELEC LOIN TIP 3 KG SLICES</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>




FROZEN LOIN TIP 5 KG SLICES

Internal code	ACAB00031
Commercial name	FROZEN LOIN TIP 5 KG SLICES
Description	Frozen bluefin tuna meat from the loin area nearest to the tail.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; the size varies depending on the size of the fish. The product is cut into slices 2 cm thick. 5 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p></p> <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LOIN TIP 5 KG SLICES</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 5 Kg.</p> <p> 03112000035</p> <p></p> <p>Keep at -18°C</p>

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FROZEN LARGE OSSOBUCCO

Internal code	ACAB00026
Commercial name	FROZEN OSSOBUCCO 3 KG > 800G
Description	Frozen bluefin tuna meat from the tail area, between the tail fin to 3 cm towards the trunk. It is sold with the bone.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; over 800 g / unit. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN OSSOBUCO 3 KG > 800G</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>

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FROZEN MEDIUM OSSOBUCCO

Internal code	ACAB00027
Commercial name	FROZEN OSSOBUCCO 3KG 500-800G
Description	Frozen bluefin tuna meat from the tail area, between the tail fin to 3 cm towards the trunk. It is sold with the bone.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; 500 – 800 g / unit. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>

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<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN OSSOBUCO 3 KG 500-800G</p> <p>Weight: 3 Kg.</p> <p>Keep at -18°C</p> </div> <div style="width: 35%; text-align: right;"> <p>SG</p>  <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p>  </div> </div>  <p style="text-align: center; font-size: small;">03112000035</p>





FROZEN SMALL OSSOBUCCO

Internal code	ACAB00028
Commercial name	FROZEN OSSOBUCCO 3 KG 300-500G
Description	Frozen bluefin tuna meat from the tail area, between the tail fin to 3 cm towards the trunk. It is sold with the bone.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna meat; 300 – 500 g / unit. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 <small>Codify of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN OSSOBUCO 3 KG 300-500G</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p></p> <p>Keep at -18°C</p>

FROZEN HARMONICA

<i>Internal code</i>	ACAB00072
<i>Commercial name</i>	FROZEN HARMONICA 3 KG
<i>Description</i>	Frozen bluefin tuna meat from the basal area below the first dorsal fin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent

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<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.																																										
<i>Others</i>	Absence of GMOs. Non-irradiated product.																																										
<i>Product identification</i>	<table border="0"> <tr> <td colspan="2">Balfegó & Balfegó, S.L.</td> <td>DE</td> </tr> <tr> <td colspan="2">Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</td> <td></td> </tr> <tr> <td>N.I.F: B-43636075</td> <td></td> <td>Lot: 14021900424 <small>Country of production</small></td> </tr> <tr> <td></td> <td></td> <td>Spain</td> </tr> <tr> <td colspan="3">COMMERCIAL NAME: BLUEFIN TUNA BFT</td> </tr> <tr> <td>SCIENTIFIC NAME:</td> <td><i>Thunnus thynnus</i></td> <td></td> </tr> <tr> <td>Product. Meth.:</td> <td><i>Wild Fish Farming</i></td> <td></td> </tr> <tr> <td>Fishing Area:</td> <td>FAO 37.1.1 Balearic Sea</td> <td></td> </tr> <tr> <td>Presentation:</td> <td>FROZEN HARMONICA 3 KG</td> <td></td> </tr> <tr> <td></td> <td></td> <td>GEFRIERDATUM 14/12/18 Expiry date: 06/06/20</td> </tr> <tr> <td>Weight:</td> <td>3.1 Kg.</td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>14021900424</td> <td></td> </tr> <tr> <td></td> <td>Keep at -18°C</td> <td></td> </tr> </table>	Balfegó & Balfegó, S.L.		DE	Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)			N.I.F: B-43636075		Lot: 14021900424 <small>Country of production</small>			Spain	COMMERCIAL NAME: BLUEFIN TUNA BFT			SCIENTIFIC NAME:	<i>Thunnus thynnus</i>		Product. Meth.:	<i>Wild Fish Farming</i>		Fishing Area:	FAO 37.1.1 Balearic Sea		Presentation:	FROZEN HARMONICA 3 KG				GEFRIERDATUM 14/12/18 Expiry date: 06/06/20	Weight:	3.1 Kg.						14021900424			Keep at -18°C	
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	Keep at -18°C																																										






FROZEN SECRETO

<i>Internal code</i>	ACAB00071
<i>Commercial name</i>	FROZEN SECRETO 3 KG
<i>Description</i>	Frozen bluefin tuna meat from inside the head.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna meat; the size varies depending on the size of the fish. 3 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 03112000035 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SECRETO 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>03112000035</small></p> <p>Keep at -18°C</p>





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FROZEN BONE MEAT

<i>Internal code</i>	ACAB00021
<i>Commercial name</i>	FROZEN BONE MEAT 1 KG
<i>Description</i>	Frozen bluefin tuna meat from the spine area.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna meat. 1 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in 0'5 Kg plastic bags.
<i>Intended use</i>	Consumption raw or cooked.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BONE MEAT 1 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 1 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>


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FROZEN EAR

<i>Internal code</i>	ACAB00078
<i>Commercial name</i>	FROZEN EAR 3 KG
<i>Description</i>	Frozen bluefin meat, from the lateral zone below the face.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen meat; the weight of each ear is between 100 and 150 g. 3 Kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in 1'5 kg plastic bags.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent

<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 0311200035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN EAR 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 0311200035</p> <p>Keep at -18°C</p> 

FROZEN BONE MARROW

Internal code	ACAB00018
Commercial name	FROZEN BONE MARROW MAX 15 U.
Description	Frozen bluefin tuna bone marrow.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bone marrow with leftover meat, cut into pieces. Each piece is formed by 4 – 5 vertebrae. 3 pieces per box. 3 – 4 Kg packets of product, approximately.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent

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Organoleptic properties	Absence of brown colour and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>SG</p> <p></p> <p>Lot: 05112000114 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BONE MARROW MAX 15 U.</p> <p>Freezing date: 21/07/2020 Expiry date: 12/01/2022</p> <p>Weight: 4.9 Kg.</p> <p> 05112000114</p> <p></p> <p>Keep at -18°C</p>



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FROZEN HEART

<i>Internal code</i>	ACAB00012
<i>Commercial name</i>	FROZEN HEART
<i>Description</i>	Frozen bluefin tuna heart.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen heart.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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<p><i>Product identification</i></p>	<p>Non-irradiated product.</p> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>SG</p> <p></p> <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN HEART</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 2 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>
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FROZEN STOMACH

<i>Internal code</i>	ACAB00011
<i>Commercial name</i>	FROZEN STOMACH
<i>Description</i>	Frozen bluefin tuna stomach.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Open frozen stomach.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

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<p><i>Product identification</i></p>	<p>Non-irradiated product.</p> <p>Balfegó & Balfegó, S.L. SG Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN STOMACH</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> <small>03112000035</small></p> <p>Keep at -18°C</p> <p></p>
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FROZEN EYES

<i>Internal code</i>	ACAB00023
<i>Commercial name</i>	FROZEN EYES
<i>Description</i>	Frozen bluefin tuna eyes.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen eyes. 6 units per box. 2 – 3 Kg packets of product, approximately.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals</u>:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish

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	colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 0311200035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN EYES</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 0311200035</p> <p>Keep at -18°C</p> <p></p>



FROZEN SKIN

Internal code	ACAB00020
Commercial name	FROZEN SKIN
Description	Frozen bluefin tuna skin.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen skin cut into pieces.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SKIN</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>

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FROZEN SMALL ROE

Internal code	ACAB00162
Commercial name	FROZEN SMALL ROE
Description	Frozen bluefin tuna roe.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole frozen roe. The size is between 1 and 2 Kg.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic sheets.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>Lot: 03112000035 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN SMALL ROE</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>



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FROZEN MEDIUM ROE

Internal code	ACAB00161
Commercial name	FROZEN MEDIUM ROE
Description	Frozen bluefin tuna roe.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole frozen roe. The size is between 2 and 3 Kg.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic sheets.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 03112000035 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN MEDIUM ROE</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>03112000035</small></p> <p>Keep at -18°C</p>



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FROZEN LARGE ROE

<i>Internal code</i>	ACAB00160
<i>Commercial name</i>	FROZEN LARGE ROE
<i>Description</i>	Frozen bluefin tuna roe.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen roe. The size is larger than 3 Kg.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in plastic sheets.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.
<i>Others</i>	Absence of GMOs.

<p><i>Product identification</i></p>	<p>Non-irradiated product.</p> <p>Balfegó & Balfegó, S.L. Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>SG</p> <p></p> <p>Lot: 03112000035 <small>Country of production</small> Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN LARGE ROE</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> <small>03112000035</small></p> <p></p> <p>Keep at -18°C</p>
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FROZEN BROKEN ROE

Internal code	ACAB00163
Commercial name	FROZEN BROKEN ROE
Description	Frozen bluefin tuna roe.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen broken roe. The size is between 1 and 2 Kg.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic sheets.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math>10^6</math>ufc/g - Enterobacteria: <math>10^3</math>ufc/g - <i>Escherichia coli</i>: <math>10</math>ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math>10^2</math>ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math>0,30</math>mg/kg - Cadmium (Cd): <math>0,10</math>mg/kg - Mercury (Hg): <math>1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math>50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <div style="text-align: right;">  <p>Lot: 03112000035 <small>Country of production</small> Spain</p> </div> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BROKEN ROE</p> <p style="text-align: right;">Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <div style="display: flex; justify-content: space-between; align-items: center;">   </div> <p style="text-align: center;"><small>03112000035</small></p> <p>Keep at -18°C</p>



FROZEN MILT

Internal code	ACAB00017
Commercial name	FROZEN MILT
Description	Frozen bluefin tuna milt.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole frozen milt.
Packaging	In expanded polystyrene boxes (EPS). The product is packed in plastic sheets.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN) N.I.F: B-43636075</p> <p>Lot: 03112000035 Country of production: Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN MILT</p> <p>Freezing date: 02/11/2020 Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p>Keep at -18°C</p> <p></p>

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FROZEN BLOODLINE

<i>Internal code</i>	ACAB00016
<i>Commercial name</i>	FROZEN BLOODLINE 3 KG
<i>Description</i>	Frozen bluefin tuna bloodline from the internal part of the loin.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Frozen bluefin tuna bloodline cut into pieces. 3 kg packets of product.
<i>Packaging</i>	In expanded polystyrene boxes (EPS). The product is packed in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen, at -18°C.
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <10⁶ufc/g - Enterobacteria: <10³ufc/g - <i>Escherichia coli</i>: <10ufc/g - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <10²ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <0,30mg/kg - Cadmium (Cd): <0,10mg/kg - Mercury (Hg): <1mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <50mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Absence of coloration indicating oxidation (yellowish colour), of brown colour, and of stale odour.

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	<p>Others</p> <p>Absence of GMOs. Non-irradiated product.</p>
<p>Product identification</p>	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 03112000035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN BLOODLINE 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 03112000035</p> <p></p> <p>Keep at -18°C</p>

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WHOLE FRESH HEAD

Internal code	AFAB00067
Commercial name	WHOLE FRESH HEAD
Description	Whole bluefin tuna head.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Whole bluefin tuna head, varying in weight depending on the size of the fish.
Packaging	In expanded polystyrene boxes (EPS) with ice or cold accumulators. The product is wrapped in special absorbent paper, and in a plastic bag.
Intended use	To be consumed once cooked or after preserving it.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	9 days
Storage conditions	Keep refrigerated (0°C to 4°C)
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6</math> ufc/g - Enterobacteria: <math><10^3</math> ufc/g - <i>Escherichia coli</i>: <math><10</math> ufc/g - <i>Salmonella sp</i>: Not detected in 25 g - <i>Shigella sp</i>: Not detected in 25 g - <i>Staphylococcus aureus</i>: <math><10^2</math> ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25 g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30</math>mg/kg - Cadmium (Cd): <math><0,10</math>mg/kg - Mercury (Hg): <math><1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50</math>mg/kg <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Ice or cold accumulators are present in the product

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	box. Product freshness in accordance with the following criteria: <ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
Others	Absence of GMOs. Non-irradiated product.
Product identification	

WHOLE FROZEN HEAD

<i>Internal code</i>	ACSB00185
<i>Commercial name</i>	WHOLE FROZEN HEAD
<i>Description</i>	Whole frozen bluefin tuna head.
<i>Ingredients</i>	Bluefin tuna (<i>Thunnus thynnus</i>)
<i>Format</i>	Whole frozen bluefin tuna head, varying in weight depending on the size of the fish.
<i>Packaging</i>	In cardboard boxes. The product is wrapped in a plastic bag.
<i>Intended use</i>	To be consumed once cooked or after preserving it.
<i>Target consumers</i>	General public with the exception of population with a fish allergy.
<i>Shelf life</i>	18 months
<i>Storage conditions</i>	Keep frozen at -18°C
<i>Food safety criteria</i>	
<i>Microbiological properties</i>	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6</math> ufc/g - Enterobacteria: <math><10^3</math> ufc/g - <i>Escherichia coli</i>: <math><10</math> ufc/g - <i>Salmonella sp</i>: Not detected in 25 g - <i>Shigella sp</i>: Not detected in 25 g - <i>Staphylococcus aureus</i>: <math><10^2</math> ufc/g - <i>Listeria monocytogenes</i>: Not detected in 25 g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
<i>Physical properties</i>	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
<i>Chemical properties</i>	<p><u>Heavy metals:</u></p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30</math>mg/kg - Cadmium (Cd): <math><0,10</math>mg/kg - Mercury (Hg): <math><1</math>mg/kg <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p><u>Histamine</u></p> <ul style="list-style-type: none"> - Histamine: <math><50</math>mg/kg <p>(in accordance with internal controls)</p>
<i>Parasitics</i>	Absent
<i>Organoleptic properties</i>	Ice or cold accumulators are present in the product box. Product freshness in accordance with the following criteria:

	<ul style="list-style-type: none"> - shiny skin - marine or neutral odour - consistent texture of the meat
<i>Others</i>	Absence of GMOs. Non-irradiated product.
<i>Product identification</i>	





FROZEN TAIL

Internal code	ACAB00024
Commercial name	FROZEN TAIL 3 KG
Description	Frozen bluefin tuna tail.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>)
Format	Frozen bluefin tuna tail. 3 kg packets of product.
Packaging	In expanded polystyrene boxes (EPS). The product is packed with plastic bags containing a single piece.
Intended use	Consumption raw or cooked.
Target consumers	General public with the exception of population with a fish allergy.
Shelf life	18 months
Storage conditions	Keep frozen, at -18°C.
Food safety criteria	
Microbiological properties	<ul style="list-style-type: none"> - Mesophilic aerobic microorganisms: <math><10^6\text{ufc/g}</math> - Enterobacteria: <math><10^3\text{ufc/g}</math> - <i>Escherichia coli</i>: <math><10\text{ufc/g}</math> - <i>Salmonella sp</i>: Not detected in 25g - <i>Shigella sp</i>: Not detected in 25g - <i>Staphylococcus aureus</i>: <math><10^2\text{ufc/g}</math> - <i>Listeria monocytogenes</i>: Not detected in 25g* <p>(in accordance with internal controls) (*in accordance with Reg. 2073/2005)</p>
Physical properties	Absence of foreign bodies (metals, plastic, glass or other foreign materials)
Chemical properties	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): <math><0,30\text{mg/kg}</math> - Cadmium (Cd): <math><0,10\text{mg/kg}</math> - Mercury (Hg): <math><1\text{mg/kg}</math> <p>(in accordance with (EC) Regulation 1881/2006, (EC) Regulation 629/2008 and UE Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - Histamine: <math><50\text{mg/kg}</math> <p>(in accordance with internal controls)</p>
Parasitics	Absent
Organoleptic properties	Absence of coloration indicating oxidation (yellowish)

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	colour), of brown colour, and of stale odour.
Others	Absence of GMOs. Non-irradiated product.
Product identification	<p>Balfegó & Balfegó, S.L. SG</p> <p>Pol.Ind.edificio Balfegó 43860-L'Ametlla de Mar (SPAIN)</p> <p>N.I.F: B-43636075</p> <p>ESPAÑA 12.12573/T C.E.</p> <p>Lot: 0311200035 Country of production Spain</p> <p>COMMERCIAL NAME: BLUEFIN TUNA BFT</p> <p>SCIENTIFIC NAME: <i>Thunnus thynnus</i></p> <p>Product. Meth.: Wild Fish Farming</p> <p>Fishing Area: FAO 37.1.1 Balearic Sea</p> <p>Presentation: FROZEN TAIL 3 KG</p> <p>Freezing date: 02/11/2020</p> <p>Expiry date: 26/04/2022</p> <p>Weight: 3 Kg.</p> <p> 0311200035</p> <p>Keep at -18°C</p> 

BLUEFIN TUNA BELLY IN EXTRA VIRGIN OLIVE OIL

Internal code	AAC100001
Trade name	CANNED TORO TUNA BELLY 230g
Description	Canned bluefin tuna in extra virgin olive oil.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>), extra virgin olive oil and salt.
Presentation	Canned bluefin tuna covered in extra virgin olive oil, 230 g format.
Packaging	The product is packaged in aluminum cans in a case.
Intended use	Ready to eat, with no additional heat treatment.
Target consumers	General public, except for those with fish allergies.
Shelf life	5 years.
Storage conditions	Store in a cool, dry place. Once opened, keep the product refrigerated and covered with oil, and consume within 4 days.
Food safety criteria	
Microbiological	<ul style="list-style-type: none"> - Aerobic microorganisms at 30°C: < 10 cfu/g - Sporulated microorganisms at 30°C: < 10 cfu/g - Sporulated mesophilic aerobes: < 10 cfu/g - Clostridium spp: < 10 cfu/g - Botulinum toxin: Not detected. <p>(as per internal criteria)</p>
Physical	Absence of foreign bodies (metals, plastics, glass or other unsuitable materials)
Chemicals	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): < 0.30mg/kg - Cadmium (Cd): < 0.10mg/kg - Mercury (Hg): < 1mg/kg - Tin: < 200 mg/kg <p>(as per Regulation (EC) No. 1881/2006, Regulation (EC) No. 629/2008 and EU Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - histamine: n=9, c=2, m=100 ppm, M=200 ppm <p>(as per internal criteria)</p>
Parasites	Not detected
Organoleptic	Absence of colors indicating oxidation (yellowish color), or brown colors, and of rancid smells.

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<p><i>Other</i></p>	<p>Absence of GMOs. Non-irradiated product.</p>
<p><i>Nutritional information</i></p>	<ul style="list-style-type: none"> - Energy: 1427 kJ / 344 kcal. - Fat: 28 g <ul style="list-style-type: none"> • Of which saturates: 7 g - Carbohydrates: < 0.5 g <ul style="list-style-type: none"> • Of which sugars: < 0.5 g - Protein: 23 g - Salt: 0.54 g
<p><i>Product identification</i></p>	

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MINCED BLUEFIN TUNA BELLY IN EXTRA VIRGIN OLIVE OIL

Internal code	AAC100002
Trade name	CANNED MINCED TUNA 230g
Description	Canned bluefin tuna in extra virgin olive oil.
Ingredients	Bluefin tuna (<i>Thunnus thynnus</i>), extra virgin olive oil and salt.
Presentation	Canned bluefin tuna covered in extra virgin olive oil, 230 g format.
Packaging	The product is packaged in aluminum cans in a case.
Health registration	
Intended use	Ready to eat, with no additional heat treatment.
Target consumers	General public, except for those with fish allergies.
Shelf life	5 years.
Storage conditions	Store in a cool, dry place. Once opened, keep the product refrigerated and covered with oil, and consume within 4 days.
Food safety criteria	
Microbiological	<ul style="list-style-type: none"> - Aerobic microorganisms at 30°C: < 10 cfu/g - Sporulated microorganisms at 30°C: < 10 cfu/g - Sporulated mesophilic aerobes: < 10 cfu/g - Clostridium spp: < 10 cfu/g - Botulinum toxin: Not detected. <p>(as per internal criteria)</p>
Physical	Absence of foreign bodies (metals, plastics, glass or other unsuitable materials)
Chemicals	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): < 0.30mg/kg - Cadmium (Cd): < 0.10mg/kg - Mercury (Hg): < 1mg/kg - Tin: < 200 mg/kg <p>(as per Regulation (EC) No. 1881/2006, Regulation (EC) No. 629/2008 and EU Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - histamine: n=9, c=2, m=100 ppm, M=200 ppm <p>(as per internal criteria)</p>
Parasites	Not detected
Organoleptic	Absence of colors indicating oxidation (yellowish color),

	or brown colors, and of rancid smells.
<i>Other</i>	Absence of GMOs. Non-irradiated product.
<i>Nutritional information</i>	<ul style="list-style-type: none"> - Energy: 1427 kJ / 344 kcal. - Fat: 28 g <ul style="list-style-type: none"> • Of which saturates: 7 g - Carbohydrates: < 0.5 g <ul style="list-style-type: none"> • Of which sugars: < 0.5 g - Protein: 23 g - Salt: 0.54 g
<i>Product identification</i>	

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THAI BLUEFIN TUNA STOCK 1 LITER

<i>Internal code</i>	AA5B00018
<i>Trade name</i>	Thai bluefin tuna stock
<i>Description</i>	Pasteurized Thai bluefin tuna stock.
<i>Ingredients</i>	<p>Ingredients: water, BLUEFIN TUNA (Thunnus thynnus) 11%, onion, red miso paste (SOY, rice, salt, alcohol, water), corn starch, SOY sauce (water, SOY, WHEAT, salt), ginger, dashinomoto (SKIPJACK TUNA (Katsuwonus pelamis) powder, salt, sugar, flavor enhancers: E621, E627, yeast extract, hydrolyzed protein (corn)), shiitake mushrooms, tom yum (SOY oil, lemon grass, shallot, water, lemon juice, salt, galanga pepper, sugar, bergamot leaf, flavor enhancer: E621, colorant: E160c, preservative: E211), tobanjan (salted chili pepper, prepared beans (beans, salt, fermented rice), dehydrated chili pepper, salt, alcohol, antioxidant E300)), wakame seaweed, garlic, mirin sauce (glucose, water, fermented rice extract, acidifying agents: E260, E270; yeast extract, colorant: E150c), sake (water, alcohol, rice, fermented rice, E270 acidifying agent, yeast, enzyme).</p> <p>There may be a $\pm 5\%$ variation in the quantity of each ingredient compared to the initial formula</p>
<i>Presentation</i>	Bluefin tuna stock in 1-liter glass bottles with a metal cap.
<i>Packaging</i>	The product is packaged in 1-liter glass bottles with a metal cap.
<i>Health registration</i>	26.11549/B
<i>Intended use</i>	Shake before opening. Heat to a boil and use as a soup, broth or to enhance dishes.
<i>Target consumers</i>	General public, except for those allergic to the allergens identified.
<i>Shelf life</i>	12 months.
<i>Storage conditions</i>	Store in a cool, dry place. Once opened, keep refrigerated and consume within 3 days.
<i>Food safety criteria</i>	
<i>Microbiological</i>	<p>Sporulated mesophilic thermophiles: 0 cfu/g Clostridium spp: 0 cfu/g Salmonella spp: Not detected/25g. Listeria monocytogenes: Not detected/25 g. Staphylococcus aureus: ≤ 100 cfu/g. Bacillus cereus: ≤ 100 cfu/g.</p>

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	(as per Regulation (EC) No. 2073/2005 and Royal Decree 2452/1998)
Physical	Absence of foreign bodies (metals, plastics, glass or other unsuitable materials)
Chemicals	Heavy metals: <ul style="list-style-type: none"> - Lead (Pb): < 0.30mg/kg - Cadmium (Cd): < 0.10mg/kg - Mercury (Hg): < 1mg/kg <p>(as per Regulation (EC) No. 1881/2006, Regulation (EC) No. 629/2008 and EU Regulation 2022/617)</p> <p>Histamine - histamine: < 50 ppm.</p> <p>(as per internal criteria)</p>
Parasites	Not detected
Organoleptic	Brown color, subtle fish odor, absence of foreign smells, slightly fishy taste with Asian notes, liquid texture with suspended particles.
Other	Absence of GMOs. Non-irradiated product.
Allergens	Contains gluten, fish and soy. May contain traces of crustaceans, nuts, celery and mollusks and derivatives.
Nutritional information	Energy: 95 kJ/23 kcal. Fat: 1.3 g Of which saturates: 0.5 g Carbohydrates: 0.5 g Of which sugars: 0.5 g Protein: 2 g Salt: 0.99 g
Product identification	 <p>The image shows a product label for 'FONDO THAI DE ATUN ROJO' (Red Tuna Thai Fondue) with a net weight of 1L. The label features a QR code, a circular seal, and a table of nutritional information. The dimensions of the label are indicated as 200.00 mm in width and 85.00 mm in height.</p>

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THAI (RAMEN) BLUEFIN TUNA STOCK 750 ml

<i>Internal code</i>	AA5B00019
<i>Trade name</i>	Thai bluefin tuna stock
<i>Description</i>	Pasteurized Thai bluefin tuna stock.
<i>Ingredients</i>	<p>Ingredients: water, BLUEFIN TUNA (Thunnus thynnus) 11%, onion, red miso paste (SOY, rice, salt, alcohol, water), corn starch, SOY sauce (water, SOY, WHEAT, salt), ginger, dashinomoto (SKIPJACK TUNA (Katsuwonus pelamis) powder, salt, sugar, flavor enhancers: E621, E627, yeast extract, hydrolyzed protein (corn)), shiitake mushrooms, tom yum (SOY oil, lemon grass, shallot, water, lemon juice, salt, galanga pepper, sugar, bergamot leaf, flavor enhancer: E621, colorant: E160c, preservative: E211), tobanjan (salted chili pepper, prepared beans (beans, salt, fermented rice), dehydrated chili pepper, salt, alcohol, antioxidant E300)), wakame seaweed, garlic, mirin sauce (glucose, water, fermented rice extract, acidifying agents: E260, E270; yeast extract, colorant: E150c), sake (water, alcohol, rice, fermented rice, E270 acidifying agent, yeast, enzyme).</p> <p>There may be a $\pm 5\%$ variation in the quantity of each ingredient compared to the initial formula</p>
<i>Presentation</i>	Bluefin tuna stock in 750-ml glass bottles with a metal cap.
<i>Packaging</i>	The product is packaged in 750-ml glass bottles with a metal cap.
<i>Health registration</i>	26.11549/B
<i>Intended use</i>	Shake before opening. Heat to a boil and use as a soup, broth or to enhance dishes.
<i>Target consumers</i>	General public, except for those allergic to the allergens identified.
<i>Shelf life</i>	12 months.
<i>Storage conditions</i>	Store in a cool, dry place. Once opened, keep refrigerated and consume within 3 days.
<i>Food safety criteria</i>	
<i>Microbiological</i>	<p>Sporulated mesophilic thermophiles: 0 cfu/g Clostridium spp: 0 cfu/g Salmonella spp: Not detected/25g. Listeria monocytogenes: Not detected/25 g. Staphylococcus aureus: ≤ 100 cfu/g. Bacillus cereus: ≤ 100 cfu/g.</p>

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	(as per Regulation (EC) No. 2073/2005 and Royal Decree 2452/1998)
Physical	Absence of foreign bodies (metals, plastics, glass or other unsuitable materials)
Chemicals	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): < 0.30mg/kg - Cadmium (Cd): < 0.10mg/kg - Mercury (Hg): < 1mg/kg <p>(as per Regulation (EC) No. 1881/2006, Regulation (EC) No. 629/2008 and EU Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - histamine: < 50 ppm. <p>(as per internal criteria)</p>
Parasites	Not detected
Organoleptic	Brown color, subtle fish odor, absence of foreign smells, slightly fishy taste with Asian notes, liquid texture with suspended particles.
Other	Absence of GMOs. Non-irradiated product.
Allergens	Contains gluten, fish and soy. May contain traces of crustaceans, nuts, celery and mollusks and derivatives.
Nutritional information	<p>Energy: 95 kJ/23 kcal. Fat: 1.3 g Of which saturates: 0.5 g Carbohydrates: 0.5 g Of which sugars: 0.5 g Protein: 2 g Salt: 0.99 g</p>
Product identification	

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BLUEFIN TUNA STOCK 1 LITER

<i>Internal code</i>	AA5B00017
<i>Trade name</i>	Bluefin tuna stock
<i>Description</i>	Pasteurized bluefin tuna stock.
<i>Ingredients</i>	<p>Water, BLUEFIN TUNA (Thunnus thynnus) 10%, miso paste (SOY, rice, salt, alcohol, water, colorant (E101i)), onion, SOY sauce (water, SOY, WHEAT, salt), wakame seaweed, dashinomot (SKIPJACK TUNA (Katsuwonus pelamis) powder, salt, sugar, flavor enhancers: E621 and E627; yeast extract, hydrolyzed protein (corn)), mirin sauce (glucose, water, fermented rice extract, acidifying agents: E260, E270, yeast extract, E150c colorant), sake (water, alcohol, rice, fermented rice, E270 acidifying agent, yeast, enzyme).</p> <p>There may be a $\pm 5\%$ variation in the quantity of each ingredient compared to the initial formula</p>
<i>Presentation</i>	Bluefin tuna stock in 1-liter glass bottles with a metal cap.
<i>Packaging</i>	The product is packaged in 1-liter glass bottles with a metal cap.
<i>Health registration</i>	26.11549/B
<i>Intended use</i>	Shake before opening. Heat to a boil and use as a soup, broth or to enhance dishes.
<i>Target consumers</i>	General public, except for those allergic to the allergens identified.
<i>Shelf life</i>	12 months.
<i>Storage conditions</i>	Store in a cool, dry place. Once opened, keep refrigerated and consume within 3 days.
<i>Food safety criteria</i>	
<i>Microbiological</i>	<ul style="list-style-type: none"> - Sporulated mesophilic thermophiles: 0 cfu/g - Clostridium spp: 0 cfu/g - Salmonella spp: Not detected/25g. - Listeria monocytogenes: Not detected/25 g. - Staphylococcus aureus: ≤ 100 cfu/g. - Bacillus cereus: ≤ 100 cfu/g. <p>(as per Regulation (EC) No. 2073/2005 and Royal Decree 2452/1998)</p>
<i>Physical</i>	Absence of foreign bodies (metals, plastics, glass or other unsuitable materials)
<i>Chemicals</i>	Heavy metals:

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	<ul style="list-style-type: none"> - Lead (Pb): < 0.30mg/kg - Cadmium (Cd): < 0.10mg/kg - Mercury (Hg): < 1mg/kg <p>(as per Regulation (EC) No. 1881/2006, Regulation (EC) No. 629/2008 and EU Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - histamine: < 50 ppm. <p>(as per internal criteria)</p>
Parasites	Not detected
Organoleptic	Brown color, subtle fish odor, absence of foreign smells, slightly fishy taste with Asian notes, liquid texture with suspended particles.
Other	Absence of GMOs. Non-irradiated product.
Allergens	Contains gluten, fish and soy. May contain traces of crustaceans, nuts, celery and mollusks and derivatives.
Nutritional information	<ul style="list-style-type: none"> - Energy: 91 kJ / 22 kcal. - Fat: 1.2 g <ul style="list-style-type: none"> • Of which saturates: 0.5 g - Carbohydrates: 0.5 g <ul style="list-style-type: none"> • Of which sugars: 0.5 g - Protein: 2 g - Salt: 0.86 g
Product identification	

BLUEFIN TUNA STOCK (MISO) 750 ml

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<i>Internal code</i>	AA5B00020
<i>Trade name</i>	Bluefin tuna stock
<i>Description</i>	Pasteurized bluefin tuna stock.
<i>Ingredients</i>	<p>Water, BLUEFIN TUNA (Thunnus thynnus) 10%, miso paste (SOY, rice, salt, alcohol, water, colorant (E101i)), onion, SOY sauce (water, SOY, WHEAT, salt), wakame seaweed, dashinomoto (SKIPJACK TUNA (Katsuwonus pelamis) powder, salt, sugar, flavor enhancers: E621 and E627; yeast extract, hydrolyzed protein (corn)), mirin sauce (glucose, water, fermented rice extract, acidifying agents: E260, E270, yeast extract, E150c colorant), sake (water, alcohol, rice, fermented rice, E270 acidifying agent, yeast, enzyme).</p> <p>There may be a $\pm 5\%$ variation in the quantity of each ingredient compared to the initial formula</p>
<i>Presentation</i>	Bluefin tuna stock in 750-ml glass bottles with a metal cap.
<i>Packaging</i>	The product is packaged in 750-ml glass bottles with a metal cap.
<i>Health registration</i>	26.11549/B
<i>Intended use</i>	Shake before opening. Heat to a boil and use as a soup, broth or to enhance dishes.
<i>Target consumers</i>	General public, except for those allergic to the allergens identified.
<i>Shelf life</i>	12 months.
<i>Storage conditions</i>	Store in a cool, dry place. Once opened, keep refrigerated and consume within 3 days.
<i>Food safety criteria</i>	
<i>Microbiological</i>	<ul style="list-style-type: none"> - Sporulated mesophilic thermophiles: 0 cfu/g - Clostridium spp: 0 cfu/g - Salmonella spp: Not detected/25g. - Listeria monocytogenes: Not detected/25 g. - Staphylococcus aureus: ≤ 100 cfu/g. - Bacillus cereus: ≤ 100 cfu/g. <p>(as per Regulation (EC) No. 2073/2005 and Royal Decree 2452/1998)</p>
<i>Physical</i>	Absence of foreign bodies (metals, plastics, glass or other unsuitable materials)

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Chemicals	<p>Heavy metals:</p> <ul style="list-style-type: none"> - Lead (Pb): < 0.30mg/kg - Cadmium (Cd): < 0.10mg/kg - Mercury (Hg): < 1mg/kg <p>(as per Regulation (EC) No. 1881/2006, Regulation (EC) No. 629/2008 and EU Regulation 2022/617)</p> <p>Histamine</p> <ul style="list-style-type: none"> - histamine: < 50 ppm. <p>(as per internal criteria)</p>
Parasites	Not detected
Organoleptic	Brown color, subtle fish odor, absence of foreign smells, slightly fishy taste with Asian notes, liquid texture with suspended particles.
Other	Absence of GMOs. Non-irradiated product.
Allergens	Contains gluten, fish and soy. May contain traces of crustaceans, nuts, celery and mollusks and derivatives.
Nutritional information	<ul style="list-style-type: none"> - Energy: 91 kJ / 22 kcal. - Fat: 1.2 g <ul style="list-style-type: none"> • Of which saturates: 0.5 g - Carbohydrates: 0.5 g <ul style="list-style-type: none"> • Of which sugars: 0.5 g - Protein: 2 g - Salt: 0.86 g
Product identification	

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