

**CODE 553** 

TUNA FILLETS IN OLIVE OIL

Mod POQ 02-24

Rev 01 del 03/07

Page 1 of 4

## PRODUCT DESCRIPTION

Skipjack tuna in whole and compact fillets, processed fresh and preserved in olive oil.

#### USE

Ideal to add to the buffet table, to realise antipasti and salads.

#### INGREDIENTS

Tuna (Katsuwonus pelamis) (FISH), olive oil (27%), salt.

### ORGANOLEPTIC CHARACTERISTICS

Colour/Appearance: whole dark pink fillets arranged in a orderly way

Odour: of fish, without any irregular odour

Flavour: of fish, without aftertaste

Consistency: tender

## MICROBIOLOGICAL CHARACTERISTICS

| Total mesophilic microbial | load < 10 cfu/g |
|----------------------------|-----------------|
| Lactic bacteria            | < 10 cfu/g      |
| Yeasts                     | < 10 cfu/g      |
| Moulds                     | < 10 cfu/g      |
| Salmonella                 | Absent in 25g   |
| Listeria monocytogenes     | Absent in 25g   |
| Staphylococcus Aureus      | < 10 cfu/g      |
| Bacillus Cereus            | < 10 cfu/g      |
| Bacilli ssp                | < 10 cfu/g      |
| E. Coli                    | < 10 cfu/g      |
| Total coliforms            | < 10 cfu/g      |
|                            |                 |

### GMO

This product does not contain genetically modified organisms.

## PROCESSING

The raw material is fished with long lines and nets, and brought to the plant where the head and tail are removed and the fish is gutted. It is cooked in boiled water or steamed, to be then skinned with a knife and removed from the flesh near to the bone. The fillets are then cut with a knife and manually arranged in the tin, which is filled with olive oil and finally sterilised at a very high temperature and pressure.

# GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

| Last update: 13.03.2024 | Approved: RAQ |
|-------------------------|---------------|
| Date: 26.03.2024        |               |



Mod POQ 02-24

Rev 01 del 03/07

4

Page 2 of

## **CODE** 553

### TUNA FILLETS IN OLIVE OIL

#### PRODUCTS DATA

Pack: TIN 2/1

Net Weight: 1,800 kg Sales Unit: 8 TINS

Declared drained weight: 1,300 kg Gross weight single pack: 2,120 kg Gross weight carton: 17,250 kg

### STORAGE DATA

Shelf life: 60 Month

Storage closed product: IN A COOL AND DRY PLACE Storage open product: REFRIGERATED TEMPERATURE Life of the open product: CONSUME WITHIN 24 HOURS Storage during transport: AT ROOM TEMPERATURE

## PRIMARY PACKAGING DESCRIPTION

Primary package description: BPA NI TIN

Height: 63,0 mm 214,0 mm Diameter: Package weight: 320,00 q

## SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON Secondary package length: 435,0 mm Secondary package width: 225,0 mm Secondary package height: 260,0 mm Packing dimensions in mm: 435\*225\*260 Secondary packaging weight: 290,00 g

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Mod POQ 02-24

Rev 01 del 03/07

4

Page 3 of

## **CODE** 553

### TUNA FILLETS IN OLIVE OIL

### PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 10
Layers per pallet: 50

Standard pallet 100X120 Boxes per layer: 10

Number of layers per pallet: 5

Boxes per pallet: 50

Container pallet 112X112 Boxes per layer: 10

Number of layers per pallet: 6

Boxes per pallet: 60

### EAN CODE

EAN13: 8004980005538 ITF14: 08004980105535

### NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): 1408 kJ Energetic value (KCAL): 340 kcal

Fat: 29,0 g

Saturated fats: 4,7 g
Carbohydrates: 0,7 g
of which sugars: 0,0 g

Protein: 19,0 g Salt: 0,73 g

# ALLERGENS

Absence of allergens: NO

Fish: PRESENT

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Page 4 of

# OTHER CHARACTERISTICS

Suitable for vegetarian: NO Suitable for vegan: NO Suitable for celiac: YES Contains alcohol: NO Contains pork: NO

# PHYSICO-CHEMICAL DATA

ph: 5,5 - 6,0 NaCl: 1,0% - 1,8%

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