

PRODUCT SPECIFICATION		Mod POQ 02-24
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FILET OF ANCHOVIES IN OLIVE OIL		Page 1 of 4

PRODUCT DESCRIPTION

Anchovies fillets in olive oil: product of high quality characteristics, guaranteed by the use of sorted anchovies, manually filleted, correctly matured in salt and preserved in olive oil.

USE

Ideal to enhance the flavor of dishes: appetizers, pizzas, sauces, main courses, side dishes.

INGREDIENTS

ANCHOVIES fillets (*Engraulis encrasicolus*), olive oil (44%), salt.

ORGANOLEPTIC CHARACTERISTICS

Colour: pinkish
Consistency: meaty
Smell: intense of fish
Taste: intense of fish

MICROBIOLOGICAL CHARACTERISTICS

Total microbic load	<10000 ufc/g
Yeast	<10000 ufc /g
Moulds	<100 ufc /g
Salmonella	absent in 25g
Listeria monocytogenes	<100 ufc /g
S. Aureus	<100 ufc /g
Bacillus Cereus	<100 ufc/g
Bacilli ssp	<100 ufc/g
E. Coli	<10 ufc/g
Total coliforms	<100 ufc /g
Clostridium Perfringens	<100 ufc /g

GMO

This product does not contain genetically modified organisms.

PROCESSING METHOD

As soon as the anchovies are caught, they are gutted, beheaded, left to mature in salt and pressed. They are then washed to eliminate salt and scales and filleted by hand. The anchovies are manually packed into tins and topped with cold oil.

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GRECI INDUSTRIA ALIMENTARE SPA
Via Traversante, 58 Ravadese Parma

PRODUCTS DATA

Pack: TIN. 1/1
Net Weight: 0,720 kg
Sales Unit: 6 TINS
Declared drained weight: 0,400 kg
Gross weight single pack: 0,851 kg
Gross weight carton: 5,206 kg

STORAGE DATA

Shelf life: 18 Month
Storage closed product: IN A COOL AND DRY PLACE
Storage open product: REFRIGERATED TEMPERATURE
Life of the open product: CONSUME WITHIN 2-4 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: DOUBLE DORE' E3/1TINPLATE CAN.
Length: 98,7 mm
Width: 121,7 mm
Height: 71,5 mm
Package weight: 131,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: TRAY
Secondary package length: 325,0 mm
Secondary package width: 252,0 mm
Secondary package height: 43,0 mm
Packing dimensions in mm: 325*252*77
Tray weight: 70,00 g
Film Weight: 30,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 11
Layers per pallet: 13
Boxes per pallet: 143

Standard pallet 100X120
Boxes per layer: 14
Number of layers per pallet: 13
Boxes per pallet: 182

Container pallet 112X112
Boxes per layer: 13
Number of layers per pallet: 22
Boxes per pallet: 286

EAN CODE

EAN13: 8004980003398
ITF14: 08004980103395

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 928 kJ
Energetic value (KCAL): 222 kcal
Fat: 11,8 g
Saturated fats: 2,3 g
Carbohydrates: 0,0 g
of which sugars: 0,0 g
Protein: 28,9 g
Salt: 12,60 g

ALLERGENS

Absence of allergens: NO
Fish: PRESENT

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OTHER CHARACTERISTICS

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

PHYSICO-CHEMICAL DATA

NaCl: 13 - 18 %
Aw: <= 0,76
Dry residue: => 51 %
Aw: <= 0,76
Dry residue: => 51 %