

# FROZEN BLUE WHITING

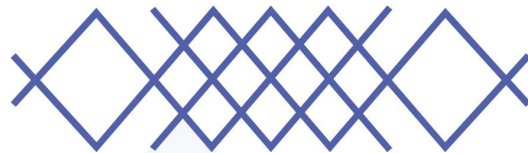
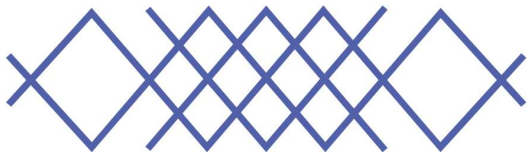
MICROMESISTIUS POUTASSOU

<b>COMMERCIAL NAME:</b>	Blue whiting	<b>CUT:</b>	Whole round IQF
<b>PRESENTATION:</b>	20kgs master cartons in bulk	<b>FORMAT:</b>	Corrugated master cartons
<b>ORIGIN:</b>	Spain	<b>INGREDIENTS:</b>	Fish
<b>ALLERGENS:</b>	Fish/ It can contain traces of molluscs	<b>SHELF LIFE:</b>	2 years after freezing
<b>CONSERVATION:</b>	-18°C	<b>INSTRUCTIONS:</b>	Defreeze before cooking/ Once defrosted do not refreeze



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## RAW MATERIAL

<b>SPECIES:</b>	Blue whiting
<b>SCIENTIFIC NAME:</b>	Micromesistius Poutassou.
<b>FAO CODE:</b>	WHB.
<b>FISHING AREA:</b>	FAO 27
<b>FISHING SUBAREA:</b>	VIIIc – IXa.
<b>FISHING GEAR:</b>	Trawling nets

## PHYSICAL FEATURES

<b>APPEARANCE:</b>	Characteristic
<b>COLOR:</b>	Characteristic
<b>ODOUR:</b>	Characteristic
<b>TEXTURE:</b>	Firm
<b>PARASITES:</b>	Absence
<b>FOREIGN BODIES:</b>	Absence

## NUTRITIONAL FACTS (per 100g)

<b>ENERGETIC VALUE:</b>	90 kcal / 377 kj
<b>FATS:</b>	1,30 g.
<b>SATURATED FATS:</b>	0,20 g.
<b>CARBOHYDRATES:</b>	0 g.
<b>PROTEINS:</b>	19,30 g
<b>SALT:</b>	0,13 g

## LABELLING

<b>COMMERCIAL NAME:</b>	<b>SCIENTIFIC NAME:</b>
<b>3-ALFA CODE:</b>	<b>PRESENTATION:</b>
<b>CATCHING AREA:</b>	<b>CATCHING SUB-AREA:</b>
<b>SANITARY MARK:</b>	<b>NET WEIGHT:</b>
<b>LOT NUMBER:</b>	<b>PRODUCTION DATE:</b>
<b>STORAGE CONDITIONS:</b>	<b>EXPIRY DATE:</b>

## MICROBIOLOGICAL PARAMETERS

TEST	LIMIT
<b>ENTEROBACTERIAE</b> (CFU/G)	<100
<b>SALMONELLA</b>	Absence / 25 g

## CHEMICAL PARAMETERS

TEST	LÍMITE
<b>LEAD (PB) MG/KG</b>	< 0.05 mg/kg
<b>CADMIUM (CD) MG/KG</b>	< 0.05 mg/kg
<b>MERCURY (HG) MG/KG</b>	< 0.1 mg/kg
<b>TVB-N</b>	< 25 mg/100gr

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