

BLUE WHITING FILLET

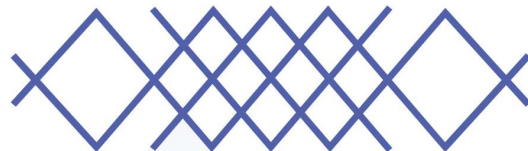
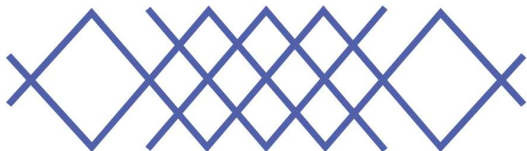
MICROMESISTIUS POUTASSOU

COMMERCIAL NAME:	Blue whiting fillet	CUT:	Butterfly cut fillet
PRESENTATION:	Packed uncrossed in 2 or 3 kgs boxes	FORMAT:	Expanded polystyrene boxes/ High density polyethylene
ORIGIN:	Spain	INGREDIENTS:	Fish, water, ice, salt
ALLERGENS:	Fish/ It can contain traces of molluscs	SHELF LIFE:	5 days under cooling
CONSERVATION:	0-5°C	INSTRUCTIONS:	Cooking before consumption



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RAW MATERIAL

SPECIES:	Blue whiting
SCIENTIFIC NAME:	Micromesistius Poutassou
FAO CODE:	WHB
FISHING AREA:	FAO 27
FISHING SUBAREA:	VIIIc - Ixa
FISHING GEAR:	Trawling nets

PHYSICAL FEATURES

APPEARANCE:	Characteristic
COLOR:	Characteristic
ODOUR:	Characteristic
TEXTURE:	Firm
PARASITES:	Absence
FOREIGN BODIES:	Absence

NUTRITIONAL FACTS (per 100g)

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

LABELLING

COMMERCIAL NAME:	SCIENTIFIC NAME:
3-ALFA CODE:	PRESENTATION:
CATCHING AREA:	CATCHING SUB-AREA:
SANITARY MARK:	NET WEIGHT:
LOT NUMBER:	PRODUCTION DATE:
STORAGE CONDITIONS:	EXPIRY DATE:
VESSEL NAME AND REGISTRATION NUMBER:	

MICROBIOLOGICAL PARAMETERS

TEST	LIMIT
ENTEROBACTERIAS (CFU/G)	<100
SALMONELLA	Absence / 25 g

CHEMICAL PARAMETERS

TEST	LIMIT
LEAD (PB)	< 0.05 mg/kg
CADIUM (CD)	< 0.05 mg/kg
MERCURY (HG)	< 0.1 mg/kg
TVB-N	< 25 mg/100gr

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