

# EUROPEAN PILCHARD FILLET

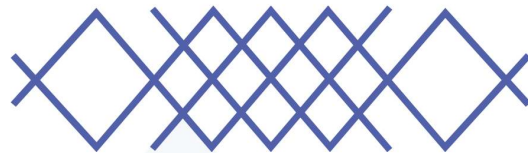
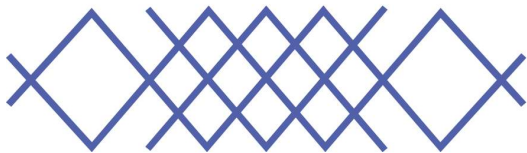
SARDINA PILCHARDUS

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



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## RAW MATERIAL

<b>SPECIES:</b>	European pilchard
<b>SCIENTIFIC NAME:</b>	Sardina pilchardus
<b>FAO CODE:</b>	PIL
<b>FISHING AREA:</b>	FAO 27
<b>FISHING SUBAREA:</b>	VIIIc - Ixa
<b>FISHING GEAR:</b>	Seine 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>	208 kcal / 870 kj
<b>FATS:</b>	11,45 g
<b>SATURATED FATS:</b>	1,53 g
<b>CARBOHYDRATES:</b>	< 1,0 g.
<b>PROTEINS:</b>	24,62 g
<b>SALT:</b>	1,26 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>
<b>VESSEL NAME AND REGISTRATION NUMBER:</b>	

## MICROBIOLOGICAL PARAMETERS

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

## CHEMICAL PARAMETERS

TEST	LIMIT
<b>LEAD (PB)</b>	< 0.05 mg/kg
<b>CADMIUM (CD)</b>	< 0.25 mg/kg
<b>MERCURY (HG)</b>	< 0.1 mg/kg
<b>HISTAMINE</b>	< 25 ppm

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