



EUROPEAN PILCHARD

SARDINA PILCHARDUS

COMMERCIAL NAME:	European pilchard	CUT:	Whole round
PRESENTATION:	Packed in 3,5, 6 kgs boxed	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:	European pilchard
SCIENTIFIC NAME:	Sardina pilchardus
FAO CODE:	PIL
FISHING AREA:	FAO 27
FISHING SUBAREA:	VIIIc - Ixa
FISHING GEAR:	Seine nets

PHYSICAL FEATURES

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

NUTRITIONAL FACTS (per 100g)

ENERGETIC VALUE:	208 kcal / 870 kj
FATS:	11,45 g
SATURATED FATS:	1,53 g
CARBOHYDRATES:	< 1,0 g.
PROTEINS:	24,62 g
SALT:	1,26 g

LABELLING

COMMERCIAL NAME:	COMMERCIAL NAME:
3-ALFA CODE:	3-ALFA CODE:
CATCHING AREA:	CATCHING AREA:
SANITARY MARK:	SANITARY MARK:
LOT NUMBER:	LOT NUMBER:
STORAGE CONDITIONS:	STORAGE CONDITIONS:
VESSEL NAME AND REGISTRATION NUMBER:	

MICROBIOLOGICAL PARAMETERS

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

CHEMICAL PARAMETERS

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

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