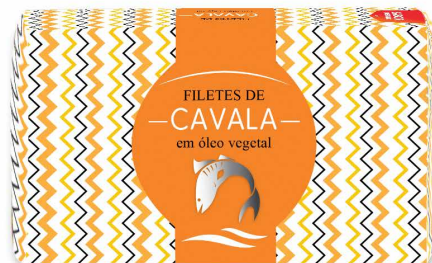


**MACKEREL FILLETS
in vegetable oil**

Product Name	Mackerel Fillets in vegetable oil
Brand	SABOR LUSITANO
Address	Distributed by: Albisabores, Importação e Exportação de Produtos Alimentares Unip. Lda Quinta da Carapalha Lote 79, n.º 21 2º Esq 6000-320 Castelo Branco - Portugal
Contact	272 181 559
VAT	508 282 330



PRODUCT INFORMATION

Product Denomination	Mackerel Fillets in vegetable oil
Trade name	Mackerel Fillets in vegetable oil
Ingredients	Mackerel (<i>Scomber colias</i>) (72%), vegetable oil (sunflower) (27%), salt (1%)
Product Characteristics	Mackerel Fillets in vegetable oil, pre-packed in individual cans.
Conditions of use	Ready to consume.
Storage/ Conservation	Store in a cool and dry place. Once opened it should be refrigerated within 48 hours of opening.
Minimum Durability Date / Validity	4 years after date of manufacture
Packing Material	In accordance with applicable legislation on materials in contact with food.
Lot	L: see packaging. In accordance with applicable legislation.
Target Consumer	Product intended for the general population except persons intolerant to the identified ingredients
Allergen Potentials	Fish.
Classification OGM's (Genetically Modified Organism):	This product is not, nor does it include, OGM's.
Bar Code EAN	EAN 5 600395 501486 - 120 gr (NW)

PRODUCT CHARACTERISTICS

ORGANOLETIC CHARACTERISTICS

Color	Clear beef
Smell	Characteristic
Flavor	Characteristic - without rancid or oxidized taste
Aspect	Whole Fillets, Uniform Size
Texture	Firm

PHYSICOCHEMICAL CHARACTERISTICS / QUALITY

Water in oil exudate	< 8% do PL
Histamine	(1)
pH	5,8 – 6,5
Foreign Bodies	Absence
Mercury	< 0,5 mg/Kg
Cadmium	< 0,05 mg/Kg
Lead	< 0,3 mg/Kg

(1) *m - 100 mg/Kg
M - 200 mg/Kg
n = 9 - number of units constituting the sample
c = 2 - number of sample units above m or between m and M*

*Observed Average Value <= 100 mg/Kg
2 units can be between m and M
None of the observed values may exceed the M limit.*

MICROBIOLOGICAL CHARACTERISTICS

Stability	Stable - Normal Can Appearance
Sterility	Sterile
Incubation 7 days at 37 °C, 7 days at 55 °C,	PH difference <0.5
Witness	No packaging change or leakage

NUTRITIONAL INFORMATION

Medium Values	Per 100g
Energetic value	260 kcal/ 1080 KJ
Lipids (g) Of which: saturated (g)	20 g 3,3 g
Carbohydrates (g) Of which: Sugars (g)	0 g 0 g
Protein	20 g
Salt	1 g

TECHNICAL SPECIFICATIONS

MACKEREL FILLETS
in vegetable oil

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PACKAGING / LOGISTICS

Primary Packaging - Can	
Net weight	120 g
Drained Weight	85 g
Gross weight	170 g
Secondary Packaging - Box 454 x 334 x 160 mm	
Units / Box	50 latas
Gross weight	8,5 Kg
Palletizing	
Boxes / Layer	12
Layer / Pallet	5
Boxes / Pallet	60
Gross weight	510 Kg