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## SPECIFICATION SHEET

### PRODUCT : SALTED ANCHOVY IN BARRELS

<b>NAME</b>	<b>SALTED ANCHOVY IN BARRELS</b>			
<b>PHYSIC DESCRIPTION AND PRESENTATION</b>	<b>Description</b> HG or HGT <b>Presentation:</b> Salted Anchovy (Salazón) HG or HGT in plastic barrels of 250 - 300 kg.			
<b>RAW MATERIAL</b>	<b>Engraulidae Family</b> Anchovy (Engraulis Ringens)			
<b>Organoleptic and physiochemical Characteristics</b>	<b>Physic-organoleptics</b> Smell: fresh, marine, characteristic of the specie. Colour: Bright Flavor: Characteristic Texture: firm and elastic Fresh Products : guts of red colour ; characteristic colour without discolorations; prominent eyes, transparent; without stains; bright scales and resistant to scaling. <b>Physical-chemical</b> Histamine: USA: less than 17 ppm (06 composite sample) Europe: less than 100 ppm Free of chemical contaminants			
<b>Supplies</b>	<b>Industrial Food salt</b> Salt in grain - Iodinated type. Ground Salt refined - Thick without iodine. <b>Presentation: In polypropylene sacks of 50 kg.</b>			
<b>Microbiological Characteristics</b>	<b>Microbiological Characteristics :</b> The products will follow the microbiological criteria for the sanitary certification of the hydrobiological products for the human consumption to export.			
	<b>REFRIGERATED FISHES</b>			
	<b>Microbiological test</b>	<b>n</b>	<b>m</b>	<b>M</b>
	<b>Salmonella SP/25g</b>	5	0	0
	<b>Recuento de Fecal Coliforms (NMP/G)</b>	5	10	10
	<b>E. Coli (NMP/G)</b>	5	-	16
	<b>Recuento de Microorganismos Aeróbicos Mesófilas(ufc/g)</b>	5	10	10
<b>Characteristics conferred by</b>	<b>Stafilococcus Aerus (ufc/g)</b> 5 10 10 2			
	Where: n= N° of samples , c = tolerable results between range "n-M", up to "c" are unsatisfactory. Source: Standard of microbiological criteria (28-06-2003) For export purpose, it is considered: Fecal coliforms: 230 ufc -100n muscle meet, according to directive N° 91-492-CEE			
	<b>Cured Products:</b> Slow processing of the product HG or HGT whose maturation is due to the process of salting.			
	<b>Method of consumption and potential</b> It is not a final product. Product is ready for its maturity. The Export markets are: Europe, USA, Asia, Latin America, Africa and National market.			
	<b>Packing Material</b> Plastic blue barrels of 325 - 330 kg.			
	<b>Useful Life expected</b> 04 months in a natural environment and 12 months in a refrigerated environment.			
	<b>Controls during distribution and commercialization</b> Keep the standard cold chain. There shouldn't be abrupt changes in temperature. Product stored and distributed cured. To distribute in plastic barrels of 325 - 330 kg			
	<b>Product Codification</b> It is codified according to the established in the Sanitary Norms and to the specifications of the client, with the purpose to do of realizing traceability of the product.			