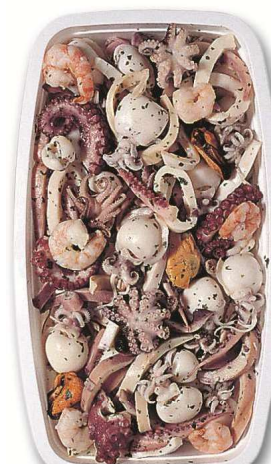


SEAFOOD SALAD IN SUNFLOWER OIL – cod. 001 with other natural flavor



Blue Line Fish & Seafood

This photo is referred to the tray product

Technical

Ingredients

Sunflower oil, giant calamari (*Dosidicus spp.*), octopuses (*Octopus spp.*), mussels (*Mytilus spp.*), small octopuses (*Octopus spp.*), cuttlefishes (*Sepia spp.*), shrimps, water, wine vinegar, sea salt, sugar, dried parsley, dehydrated garlic, citric acid, glucono-delta-lactone; sodium benzoate (preservatives), sodium metabisulphite (preservatives).

Products branded RENNA don't contain any genetically modified organisms and/or materials derived from genetically modified organisms.

The product is not adulterated (under section 402 of the Federal Food Drug, and Cosmetic Act because it may be injurious to health or have processed under insanitary conditions).

Country of origin

Produced in ITALY

Shelf life

8 months. The "best before date" is indicated on the label.

Storage conditions

Product must be forwarded and stored unopened at a temperature between 0°C and +4°C (32-39°F).

Storage cond. if opened Once opened keep refrigerated (0°C /+4°C) for 7 days covered by its own oil.

List of allergens

Nr.	Allergen	Present/ Absent
01	Milk and products thereof	Absent
02	Eggs and products thereof	Absent
03	Fish and products thereof	Absent
04	Crustacean shellfish and products thereof	Present
05	Tree nuts and products thereof	Absent
06	Peanuts and products thereof	Absent
07	Wheat and products thereof	Absent
08	Soybeans and products thereof	Absent



SPECIALITÀ ALIMENTARI

SEAFOOD SALAD IN SUNFLOWER OIL – cod. 001 with other natural flavor

Practical

Description

Food preparation based on molluscs and crustaceans cut into pieces and prepared in sunflower oil.

Instructions for use

Ready-to-eat product.

Serving suggestions and tips

Very delicious and particularly tasty, this product is very appreciated as antipasto or to accompany pasta, rice and cous-cous.

Processing

The products are defrosted, washed, cooked, cut into pieces, afterwards submitted to acidification with acid soak, drained and prepared with spices and aromatic plants in sunflower oil.

Generally accepted standards of Good Manufacturing Practice are upheld during manufacture and storage of this product. Raw materials are purchased from regular suppliers qualified by the firm, with conformity declaration to our specifics and legal regulations; moreover, they are submitted to quality control. They are also traceable to source by batch and are processed following processing cards and encoded recipes. Batch recipe control and process records, hygiene schedules, storage and stock records are maintained and archived.

The company (**Registration No. IT 423 CE** and **FCE No. 10829**) is certified in accordance with the following standards:

- **BRC** (Global Standard for Food Safety);
- **Standard IFS Food** (International Standard Food);
- **UNI EN ISO 22000** Food safety management systems
- **OHSAS 18001** (Occupational Health and Safety Assessment Series)

and work according to the **Hygiene Package**: Regulation (EC) 178/2002 completed by Regulations (EC) 852/2004 et 853/2004 and in accordance with the requirements of the United States Seafood HACCP Regulation - 21 **CFR part 123 "Fish and Fishery Products"**.

Product Standard

TYPICAL NUTRITIONAL ANALYSIS

NUTRITION FACTS	
About --- servings per container	
Serving size	cup (50g)
Amount per serving	
Calories	40
% Daily Value*	
Total Fat 1.8g	2%
Saturated Fat 0.2g	1%
Cholesterol 103mg	34%
Sodium 119mg	5%
Total Carbohydrate <1g	0%
Total Sugar <1g	
Added sugar 0.4g	1%
Protein 5.5g	
Iron 0.5mg	3%
Potassium 15mg	0%
Not a significant source of trans fat, dietary fiber, Vitamin D and Calcium.	
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

CHEMICAL

pH 3.9 ± 0.2 Unit of pH

Free of chemical contaminants.

MICROBIOLOGICAL

Products placed on the market during their shelf-life

Colony count technique at 30°C	< 10 ⁵ CFU/g
Coliforms	< 10 CFU/g
<i>Escherichia coli</i>	< 10 CFU/g
<i>Staphylococcus aureus</i>	< 10 ² CFU/g
Sulfite-reducer clostridia	< 10 CFU/g
<i>Salmonella</i> spp.	Absent in 25g
<i>Listeria monocytogenes</i>	< 10 ² CFU/g
Yeasts and moulds	< 10 ⁵ CFU/g

PHYSICAL

Free of foreign matter and contamination. Finished product in tray line is metal detected

SEAFOOD SALAD "BIG PARTY" IN SUNFLOWER OIL – cod. 001 with other natural flavor

Packaging

Glass jars, belonging to the Category A, are sealed with caps; polypropylene trays and high-density polyethylene or polypropylene containers are hermetically sealed with transparent coupled film (OPA + CCP).

Jars, caps, containers, trays and film are food grade as to European regulation.

Each unit will clearly display on the label product name, net weight, drained weight, batch code, EAN code and best before date.

Before date:

											
	Tr			Firenze jar	Classic jar			Bu			
Net weight kg	0.200	0.500	1.000	0.300	2.200	2.900	0.500	1	2	5	10
Drained weight kg	0.110	0.290	0.650	0.180	1.400	1.800	0.290	0.600	1.100	3	6
Packaging UPC code											8008177010466
Packaging volume (ml)	200	500	1050	314	2500	3100		1210	2600	5000	11000
Packaging size Height/Width/Length (metre)	0.035x0.095x0.145	0.04x0.145x0.19	0.04x0.17x0.30	0.10x0.07x0.07	0.15x0.17x0.17	0.26x0.142x0.142		0.13 x 0.13 x 0.13	0.095x0.21x0.21	0.26x0.19x0.19	0.26x0.29x0.29
Pieces per carton	18	9	4	16	16	2	14	4	2	2	1
Gross weight per carton (kg)	4,5	5,31	4,6	7,6	7,6	6,6		17,2	4,73	10,9	10,7
Cases per pallet	136	140	144	90	90	120	60	84	140	60	80
Units per pallet	2448	1260	576	1440	1440	240	840	336	280	120	80
Available					×						×

Packing

Products prepared in such a way are packed in their respective cardboard boxes according to their size.

A label is placed on the surface of the cardboard box, so that the receiver can better identify the goods contained inside it. After packing, cardboard boxes are placed on **euro pallets (100x120 cm)** and film-wrapped accurately, so that they cannot be damaged during transport.

Goods are transported by qualified carrier equipped with appropriate refrigerating means.

Remarks

The present card, annulling and replacing any previous version, is valid from the revision date.

Information here given is based on the present condition of our knowledge and experience.

Persons to contact for technical information and function:

Dott.ssa Angela DE PARIGI - (Responsible for Laboratory - RLB)

Sig.ra Giuseppina RENNA - (Responsible for Quality Assurance- RGQ)

Preparato da RLB

Emesso da RGQ

Approvato da AMM



