

J. A. Kirsch Corp.

1086 TEANECK ROAD • SUITE 2E • TEANECK, NJ 07666
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Importers of Fine Foods
SINCE 1905

Product name	TUNA CHUNK IN BRINE
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Product description

General description of the product	TUNA CHUNK IN BRINE
Tuna species	Bonito (Auxis Thazard)
Cans	603*408 Nomarl Lid
Net Weight	1880 gr
Drained Weight	1200 gr
Flakes	Max 30%
Origin	Viet Nam

List of ingredients:

Name including class name	Amount in %
Bonito (Auxis Thazard)	63.8%
Water	34.4%
Vegetable broth	1%
Salt	0.8%

Sensorical Parameter

Appearance:	Beige and white in colour, characteristic of tuna
Smell:	Slightly fishy, characteristic of tuna
Taste:	Slightly fishy, characteristic of tuna
Texture:	Slightly fishy, characteristic of tuna

Chemical and physical Parameter

Parameter	Unit	Limit value
Histamine	ppm	< 50
Mercury	ppm	< 1
Cadmium	ppm	<0,1
Lead	ppm	< 0,3

Microbiological parameter:

TVC	absence
E.coli	absence
Coliform	absence
Salmonella	absence

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Allergen	Contains	Handled on Site	Comments
Cereals containing gluten	NO	NO	
Crustaceans and products thereof	NO	NO	
Eggs and products thereof	NO	NO	
Fish and products thereof	YES	YES	Tuna fish
Peanuts and products thereof	NO	NO	
Soybeans and products thereof	NO	NO	
Milk and products thereof	NO	NO	
Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, pistachio nuts, macadamia or Queensland nuts and products thereof	NO	NO	
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	NO	
Sesame seeds and products thereof	NO	NO	
Sulphur dioxide and sulphites at >10mg/kg	NO	NO	
Lupin and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	

Nutrition facts:

No.	Specification	Unit	Method	Result	Detection Limit
1.	Total Fat	g/100g	Ref. AOAC 996.06	4.74	0.05
2.	Protein (Nx6.25)	g/100g	TPV – LAB – FTP – 243 (Kjeldahl Method)	24.08	-
3.	Total Carbohydrate	g/100g	Ref. AOAC 986.25, 2012	0.18	-
4.	Energy	Kcal/100 g	Calculate (included testing fat, carbohydrate, protein, food composition)	139.7	-
5.	Saturated Fat	g/100g	Ref. AOAC 996.06 (GC/MS)	2.22	0.05
6.	Trans Fat	g/100g	Ref. AOAC 996.06 (GC/MS)	Not detected	0.01
7.	Cholesterol	mg/Kg	Ref. AOAC 994.10 (GC/MS)	442	10
8.	Dietary fiber	g/100g	AOAC 991.43, 2012	1.8	-
9.	Total sugar	g/100g	TCVN 4594-88	Not detected	0.05
10.	Sodium (Na)	mg/Kg	ICP/MS	3216	-
11.	Calcium (Ca)	mg/Kg	ICP/MS	61	-

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12.	Total Iron (Fe)	mg/Kg	ICP/MS	Not detected	5.0
13.	Potassium (K)	mg/Kg	ICP/MS	1156	-
14.	Vitamin D3	µg/100g	Ref. AOAC 995.05 (LC/MS/MS)	2.92	0.5

Shelf life: 3 years

Storage: under normal conditions at ambient temperature

Packing: 6 cans per carton