



IT Y5G4Y CE

ST-10_ENG

Rev. 3 del 05/12/2016

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GENERALE CONSERVE SpA

Via Corea n° 15/17 – Zona Industriale - 07026 Olbia (OT)

PRODUCT: WHOLE TUNA STEAK IN OLIVE OIL – 100 g**BRAND: ASDOMAR****1. GENERAL INFORMATION****a. PRODUCT** Whole steak tuna in olive oil**b. NET WEIGHT** 100 g e

c. PACKAGE

Single: 100 g X 1 can
Cluster: 100 g X 2 cans, 100 g X 3 cans
Box: 100 g x 4 cans, 100 g x 6 cans

d. INGREDIENTS Yellowfin Tuna (Thunnus albacares), Olive Oil, Salt**2. FINISHED PRODUCT**

The compliance of the Finished Product specifications stated in this Specification is ensured by constant monitoring of the Quality Assurance Establishment of Raw Materials, Finished Product Cycle Technology and carried out in line and in his own laboratory, in the field of self-control and HACCP

a. WEIGHT

Net Weight	100	g	Law n. 690/1978 - D.P.R. 391/80
Drained Weight	70	g	Decreto 06.11.2001 of Min. Att. Prod. Gazz. Uffic. N.266 of 15.11.2001

b. CHEMICAL AND PHYSICAL CHARACTERISTICS

Salt	1 to 2	%	
Mercury	≤ 1	ppm	Comply to Reg. EC 1881/2006
Histamine	≤ 100	ppm	Comply to Reg. EC 1441/2007

c. MICROBIOLOGICAL CHARACTERISTICS

Preserved food commercially sterile, microbiologically stable. Verification by incubation in thermostat at 35° C for 10 days.

d. TASTING CHARACTERISTICS

Presentation	Compact	
Color	From light Pink to Pink	Without abnormal colors
Smell	Characteristic	
Taste	Characteristic	
Texture	From tender to solid not stringy	
Defects	Absence of skin, fishbones red meat and foreign bodies	

e. NUTRITION FACTS - Average values for 100 g of product

	Whole product	Drained product
Energy	1245 kJ – 300 kcal	751 kJ – 179 Kcal
Fats	24 g	8,8 g
of which saturates	3,9 g	1,4 g
Carbohydrates	0,0 g	0 g
of which Sugars	0,0 g	0 g
Fibers	0,0 g	0 g
Proteins	21 g	25 g
Salt	1,0 g	1,4 g

f. OTHER INFORMATION

Allergens to be reported	Fish (Tuna Raw Material)
GMO	No GMO

g. PACKAGE FEATURES

Must not appear	Externally: Swollen, leaking, dented and dirty. Internally: sulfidation and obvious stains of any kind
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h. CLAIMS

In case of dispute for the arbitration of the product will be used the Experimental Station Industry and Food Preservation of Parma.

3. LOT & CODING**a. Date of minimum durability** 5 years (60 months from month/ year of production)

b. LOT	e.g.: L T001: L = lot; T = year of production according marking French; 001 = day progressive year of production; that is 01 January 2014	Inkjet in the bottom of the can Punching in the Cluster
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4. CONSERVATION METHOD**a. Refrigerate after opening and consume within 24 hours**



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PRODUCT: WHOLE TUNA STEAK IN OLIVE OIL – 100 g**BRAND: ASDOMAR****5. RAW MATERIAL****a. TUNA**

Species	Whole Yellowfin tuna (Thunnus albacares) – 20 kg UP
Controls	On the fish at the factory arrival to ensure the conformity to Purchase Specifications and standards
Certification	Health Certificates of Origin

a. OLIVE OIL

Characteristics	Generale Conserve SpA Specifications, responding to current regulations.
Controls	Chemical-Physical and Organoleptic Analysis

c. SALT

Characteristics	Alimentary Salt as Generale Conserve SpA Specifications, responding to current regulations.
Controls	Chemical-Physical and Organoleptic Analysis

6. TECHNOLOGICAL CYCLE**a. PRODUCTION PROCESS**

The whole cycle takes place in accordance with the most rigorous hygienic laws.

b. CONTROL PARAMETERS

Verification of the basic steps from a technological point of view as HACCP manual

c. CLEANING AND SANITIZING

The plants are washed down and cleaned daily with detergent foaming and disinfectants suitable for the food industry.

7. PACKAGING**a. CAN**

Lithographed tin made of aluminum, with decorative star	Diameter	65 mm
	Height	40 mm

b. SALE UNIT

		Height (cm)	Width (cm)	Lenght (cm)	EAN
Single	100 g x 1	4,2	6,5	6,5	8003294519991
Cluster	100 g x 2	4,2	7,0	13,7	8003294540117
	100 g x 3	4,2	7,0	20,2	8003294519960
Box	100 g x 4	4,5	13,9	13,9	8003294940139
	100 g x 6	4,3	20,8	13,9	8003294917964

c. Case

		Gross weight (kg)	Unit for sale (case)	Height (cm)	Width (cm)	Lenght (cm)	ITF
Single	100 g x 1	2,8	24	8,0	28,0	25,0	18003294519998
Cluster	100 g x 2	3,39	12	7,7	27,6	25,8	18003294540114
	100 g x 3	13,0	32	16,0	27,7	40,4	18003294519967
Box	100 g x 4	6,5	12	12,5	27,5	27,5	18003294940136
	100 g x 6	6,7	8	17,2	27,8	20,7	18003294917961

d. PALLET

		Case/Layer	Layer/Pallet	Total case	Base measure	Height
Single	100 g x 1	12	12	144	80x120	111
Cluster	100 g x 2	12	12	144	80x120	133
	100 g x 3	9	6	54	80x120	107
Box	100 g x 4	12	8	96	80x120	115
	100 g x 6	14	7	98	80x120	135