

Product specifications

date:10/09/2020

Versie: H.001

Art. No. 390205. PAN DO MAR Tonijn natuur 120 g Thon naturel 120 g Tuna 120g Thuninfisch im eigenen saft 120 g						
EAN	Stuk / pièce:8412439285101 Karton / carton 8000097240520					
intrastat	16041428					
Ingrediënten/ Ingredients/ Ingredients	Tonijn °, zeezout Thon °, sel de mer Tuna°, sea salt °= Duurzame visserij / pêche durable / Sustainable fishing					
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ énergie/ energy		114 kcal / 483 kJ			
	Eiwitten/ protéine/ protein		27 g			
	Koolhydraten/ glucides/ carbohydrates		<0.2 g			
	- Suiker/ sucre/ sugar		<0.1 g			
	Vetten/ graisse/ fat		0.72 g			
	- Verzadigd/ saturées/ saturated		0.3 g			
	Voedingsvezels/ fibres alimentaire/ dietary fibre		<0.1 g			
	Zout/ sel/ salt		0.49 g			
Allergenen/ allergènes/ allergens		Granen/ Grain/ Cereal (gluten)	-		Noten/ Noix/ Nuts	-
		Schaaldieren/ Crustacées/ Crustaceans	?		Selderij/ Céleri/ Celery	-
		Ei/ Oeuf/ Egg	-		Mosterd/ Moutarde/ Mustard	?
		Vis/ Poisson/ Fish	+		Sesam/ Sésame/ Sesame	-
		Aardnoten (pinda's)/ Arachide/ Peanuts	-		Zwaveldioxide en sulfieten/ sulfite/ sulphites (E220- E228)*	-
		Soja/ Soja/ Soy	-		Lupine/ Lupin/ Lupin	-
		Melk/ Lait/ Milk	-		Weekdieren/ Mollusques/ Molluscs	?
	- -:Niet aanwezig/ ne contient pas/ not present - +:aanwezig/ contient/ present - ? : mogelijk sporen aanwezig/ des traces peuvent être présentes/ traces may be present					

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Verpakking/ Embalage/ Packaging	-Sort / Weight per piece: 140g -Net Weight: 120g -Drained Weight: 90g			
	Eco-inspection authority number on packaging	ES-ECO-022-GA – CRAEGA	Veterinary approval number for food of animal origin	12.00380/PO
	Status (biodynamic, organic, sustainable fishing)	Sustainable fishing	Encoding lot number	L+ (ordinal number of the production's day) + (specific letter for the year's production)
	Best before after production	4 years	HS-code	1604 14 28
	Guaranteed minimum shelf life	18 months	Declaration Best before	dd/mm/yyyy
	Transport conditions	Room temperature	Storage conditions	Room temperature
	-Consumer unit:			
	Width x depth x height (mm)	Packaging material	Gross weight (kg)	EAN Code
	110 x 68 x 30	Aluminium can in a carton envelope	0.140	8 412439 285101
	-Retailer unit (RU):			
	Width x depth x height (mm)	Consumer unit per retailer unit	Packaging material	Gross weight (kg)
	230 x 155 x 70	10	Plastic film	1,40
	-Box:			
	Width x depth x height (mm)	Consumer unit per box unit	Packaging material	Gross weight (kg)
	355 x 230 x 160	50	Carton	7,25
	-Pallet:			
	Boxes per layer	Height per layer (cm)	Tins per pallet	Total pallet height (cm)
	9 layers with 10 boxes each	16	4.500 tins (9x10x50tins=4500)	168
			Gross pallet weight (kg)	
			675	

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Analyse/ Analysis	Organoleptische kenmerken/ Caractéristiques organoleptiques/ Organoleptic Characteristics																		
	Uitzicht/ apparence/ appearance		Good																
	Kleur/ colour/ couleur																		
	Smaak/ saveur/ flavour		Typical																
	Geur/ odeur/ odour		Typical																
	Textuur/ texture		firm																
	Fysieke eigenschappen/ Caractéristiques physiques/ Physical Characteristics																		
	Metal detection		Visual check																
	Chemische kenmerken/ Caractéristiques chimiques/ Chemical Characteristics																		
	- Histamine amount: n=9; c=2; m=100mg/kg; M=200mg/kg - Chlorides: 1,2 - 2% - pH: 6 - 6,5																		
	n = No. of units of the sample m = threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m. c = number of units of the sample, whose number of bacteria may be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.																		
	-Analysis of residues:																		
	<table><tr><th>Parameter</th><th>Method</th><th>Limiting values</th><th>Interval</th></tr><tr><td>Pesticides</td><td>Organic olive oil</td><td>Absence</td><td>Each shipment</td></tr><tr><td>Microbiological</td><td>Aerobic mesophiles Bacillaceae spores Botulinic toxin</td><td>absence 10 spores/g absence</td><td>Yearly (at random one article)</td></tr><tr><td>Heavy metals</td><td>Mercury Cadmium Lead</td><td>1,0 ppm 0,1 ppm 0,3 ppm</td><td>Twice-yearly (of each species a random article)</td></tr></table>			Parameter	Method	Limiting values	Interval	Pesticides	Organic olive oil	Absence	Each shipment	Microbiological	Aerobic mesophiles Bacillaceae spores Botulinic toxin	absence 10 spores/g absence	Yearly (at random one article)	Heavy metals	Mercury Cadmium Lead	1,0 ppm 0,1 ppm 0,3 ppm	Twice-yearly (of each species a random article)
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	GGO / OGM / GMO	No GMO
	Glutenvrij / Sans gluten / Gluten free	Ja/ Oui / Yes