

Product specifications

date:05/01/2021

Versie: H.001

Art. No. 390210. PAN DO MAR Makreelfilet in biologische olijfolie 120 g Filets de maquereau à l'huile d'olive biologique 120 g Mackerel filets with olive oil ORGANIC 120g Makrelenfilets in olivenol BIO 120g					
EAN	Stuk / pièce: 8 412439 285019				
intrastat	16041428				
Ingrediënten/ Ingredients/ Ingredients	Makreel (75%), Extra vierge olijfolie * (24%), Zeezout Maquereau (75%), Huile d'olive extra vierge * (24%), Sel de mer Mackerel (75%), Extra virgin olive oil * (24%), Sea salt *biologisch, biologique, organic				
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ énergie/ energy		859 kJ / 202 kcal		
	Eiwitten/ protéine/ protein		20 g		
	Koolhydraten/ glucides/ carbohydrates		< 0.2 g		
	- Suiker/ sucre/ sugar		< 0.1 g		
	Vetten/ graisse/ fat		13 g		
	- Verzadigd/ saturées/ saturated		3 g		
	Voedingsvezels/ fibres alimentaire/ dietary fibre		< 0.1 g		
	Zout/ sel/ salt		1 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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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>0,5 ppm 0,25 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	0,5 ppm 0,25 ppm 0,3 ppm
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Heavy metals	Mercury Cadmium Lead	0,5 ppm 0,25 ppm 0,3 ppm	Twice-yearly (of each species a random article)															
Bio		24%: ES-ECO-022																
GGO / OGM / GMO		No GMO																
Glutenvrij / Sans gluten / Gluten free		Ja/ Oui / Yes																