

Product specifications

date:10/09/2020

Versie: H.001

Art. No. 390220. PAN DO MAR Sardienen in biologische olijfolie 120 g Sardines à l'huile d'olive biologique 120 g Sardines in organic olive oil 120g Sardinen in bio olivenol 120g						
EAN	Stuk / pièce:412439285156					
intrastat	16041428					
Ingrediënten/ Ingredients/ Ingredients	Sardines °, extra vierge olijfolie *, zeezout Sardines °, huile d'olive extra vierge *, sel de mer Sardines°, extra virgin olive oil*, Sea salt °= Duurzame visserij / pêche durable / Sustainable fishing *biologisch/biologique/organic					
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ énergie/ energy		210 kcal / 893 kJ			
	Eiwitten/ protéine/ protein		22 g			
	Koolhydraten/ glucides/ carbohydrates		<0.2 g			
	- Suiker/ sucre/ sugar		<0.1 g			
	Vetten/ graisse/ fat		13 g			
	- Verzadigd/ saturées/ saturated		2.92 g			
	Voedingsvezels/ fibres alimentaire/ dietary fibre		<0.1 g			
	Zout/ sel/ salt		0.87 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/ coloour/ 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:		
	Parameter	Method	Limiting values
	Pesticides	Organic olive oil	Absence
	Microbiological	Aerobic mesophiles Bacillaceae spores Botulinic toxin	absence 10 spores/g absence
	Heavy metals	Mercury Cadmium Lead	0,5 ppm 0,25 ppm 0,3 ppm
			Interval
	Bio	Olive oil 24%: ES-ECO-022	
	GGO / OGM / GMO	No GMO	
	Glutenvrij / Sans gluten / Gluten free	Ja/ Oui / Yes	