

Product specifications

date:05/01/2021

Versie: H.001

Art. No. 390225. PAN DO MAR Sardienen in biologische tomatensaus 120 g Sardines à la sauce tomate biologique 120 g Sardines in tomato sauce ORGANIC BIO 120g Sardinen in tomatensosse BIO 120g					
EAN		Stuk / pièce: 8 412439 285163			
intrastat		16041428			
Ingrediënten/ Ingredients/ Ingredients		Sardienen (75%), tomaat* (19%), extra vergine olijfolie* (3%), ui* (2%), knoflook*, paprika*, zeezout Sardines (75%), tomate * (19%), huile d'olive extra vierge * (3%), oignon * (2%), ail *, poivron *, sel de mer Sardines (75%), tomato * (19%), extra virgin olive oil * (3%), onion * (2%), garlic *, paprika *, sea salt			
Nutritionele waarden/ Valeurs nutritives/ Nutritive value		Energie/ énergie/ energy		714 kJ / 168 kcal	
		Eiwitten/ protéine/ protein		15	
		Koolhydraten/ glucides/ carbohydrates		6 g	
		- Suiker/ sucre/ sugar		3 g	
		Vetten/ graisse/ fat		9 g	
		- Verzadigd/ saturées/ saturated		3 g	
		Voedingsvezels/ fibres alimentaire/ dietary fibre		2 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/ 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	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	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		