

Document Nr	P13-ÜT10
Date of Publication	15.07.2011
Revision Nr	02
Date of Revision	01.07.2013
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Product Name	Marinated Anchovy Fillet (in Oil, with Garlic)			Code	SAA
Description	It is a product made by addition of sunflower oil and dried garlic on marinated anchovy fillets.				
Ingredients	Marinated anchovy fillets (anchovy fillets, vinegar, salt, citric acid) %75 - 70 - 60, sunflower oil %22 - 27 - 37, garlic %3.				
Usage	- Ready to eat. - Drain the oil before usage.	Consumer group	Caters to consumers of all ages. However, with the allergic effect of fish, use of fish may be improper for people with allergic diseases and hypertensive patients.		
Shelf life	9 Months (from the date of manufacture)	Storage temperature	+2°C / +5°C		
Storage Conditions	- Cold chain mentioned above must be maintained - As long as fishes are kept in oil they can be stored in the refrigerator about 1 week after opening the package of the product				
Packaging Alternatives	Thermoform packaging (barket) : 90 gr / 100 gr / 125 gr / 200 gr / 300 gr / 500 gr Injection packaging (tray+lid) : 200 gr / 300 gr / 500 gr / 1 kg / 2 kg				
Produced in	Republic of Turkey	HS Code	1604.20.40.00.00	Fishing Area	FAO 37.4.2
International Veterinary Health Control Number	TR55 20 30 40 503 (Approved by EU)	Republic of Turkey Ministry of Food, Agriculture and Livestock Company Approval No.		550053	

PRODUCT IMAGES


MICROBIOLOGICAL CRITERIA					
Parameters	Sampling plan		Limits		References method
	n	c	m	M	
Aerobic Mesophilic Bacteria	5	2	10 ⁵	10 ⁶	
Total Coliforms	5	2	93	95	
E.coli	5	2	3	6	
Staphylococcus aureus	5	2	10 ²	5x10 ³	EN/ISO 6888-1 or 2
Salmonella	0 / 25 g/ml				EN/ISO 6579
E.coli (O157)	0 / 25 g/ml				ISO 16654
Listeria spp.	0 / 25 g/ml				EN/ISO 11290-1

CHEMICAL CRITERIA					HEAVY METALS		
Parameters	Sampling plan		Limits		Reference Method	Parameters	Limits
	n	c	m	M			
Histamine	9	2	100 mg/kg	200 mg/kg	HPLC	Lead (Pb)	0,30 mg/kg
pH	>3,5 , <4,4					Cadmium (Cd)	0,30 mg/kg
						Mercury	0,50 mg/kg

n: number of units comprising the sample

c: number of sample units giving values over m or between m and M

m: The maximum allowable number of defective sample units.

M: Maximum microorganism number allowed in one gram of sample units

Allergen	Anchovy
GMO	---

LABELLING AND PACKAGING INFORMATION	
Label: - Package and product label - Customer or SASTAS brand / logo printed on label according to the demand	Description of Lot number: (Sample: 210001231325) - (2) : Property of final product, - (1000) : Volume of the package used (tray / basket), - (123) : What day of year the product was manufactured (numerical day out of 365 days) - (13) : Indicates what year the product was produced (last two digit of the year), - (25) : Indicates in which staff group/machine the product was processed
Packaging	Shows variety according to the packaging type (see the Logistic chart)
Palet dimensions	82x120 cm (ISPM.15) 100x120 cm (ISPM.15)
Shipping	TIR - Container (frigorific)

NUTRITION VALUES (Per 100 gr)		FATTY ACIDS (Per 100 gr)		OTHER PARAMETRES (Per 100 gr)	
Parameter	Amount	Parameter	Amount	Parameter	Amount
Energy (kcal) / (kJ)	312 / 1306,28	Total fat (%)	22	Omega 3 (%)	2,23
Carbohydrates(%)	13,9	Saturated (%)	3,62	Omega 6 (%)	9,35
Protein (%)	13,7				
Phosphorus (mg/kg)	989	Monounsaturated(%)	6,68	Water activity (aw)	0,942
Calcium (mg/kg)	392			Salt (%)	2,5
Sodium (%)	0,98	Polyunsaturated (%)	25,04	Water (%)	46,1
Dietary fiber(%)	1,6			Ash (%)	2,7
Cholesterol (%)	0,04				
Sugar(Total) (%)	0,02				
Starch (%)	<0,3				