



## TECHNICAL SHEET

|                                 |                                                                                             |
|---------------------------------|---------------------------------------------------------------------------------------------|
| <b>PRODUCT</b>                  | : Anchovy fillets in olive oil                                                              |
| <b>PRODUCTION AND PACKAGING</b> | : FLOTT SPA- Via Olivuzza, 5 – Aspra, Palermo, Italia, IT 53 CE                             |
| <b>NET WEIGHT</b>               | : 48 g                                                                                      |
| <b>DRAINED WEIGHT</b>           | : 26 g                                                                                      |
| <b>PRIMARY PACKAGING</b>        | : Alluminium can                                                                            |
| <b>SHELF LIFE</b>               | : 18 months                                                                                 |
| <b>PRESERVATION</b>             | : Store in a cool and dry place. Once opened, keep refrigerated and consume within 30 days. |
| <b>PRESERVATION</b>             | : Keep in a cool place.                                                                     |
| <b>INGREDIENTS LIST</b>         | : Salted anchovy fillets (54%), olive oil (46%).                                            |
| <b>Allergens and GMO</b>        | : Contain fish; GMO free.                                                                   |

## ORGANOLECTICAL SPECIFICATIONS

|               |                                                         |
|---------------|---------------------------------------------------------|
| <b>Colour</b> | : light brown                                           |
| <b>Odour</b>  | : typical, absence of extraneous odour (rancid, rotten) |
| <b>Taste</b>  | : salty, absence of extraneous taste (rancid, rotten)   |

## CHEMICAL – PHISICAL SPECIFICATIONS

|                  |             |
|------------------|-------------|
| <b>Humidity</b>  | : < 49 %    |
| <b>NaCl</b>      | : 15 – 18 % |
| <b>AW</b>        | : ≤ 0,75    |
| <b>Histamine</b> | : < 200 ppm |

## BACTERIOLOGICAL SPECIFICATIONS

|                               |                  |
|-------------------------------|------------------|
| <b>Total bacterial charge</b> | : < 15.000 ufc/g |
| <b>Coliforms</b>              | : < 100 ufc/g    |
| <b>E. coli</b>                | : < 100 ufc/g    |
| <b>Stafilococcus aureus</b>   | : < 1000 ufc/g   |
| <b>Salmonella</b>             | : absent in 25 g |

## AVERAGE NUTRITION FACTS

### PER 100 g OF PRODUCT

|                      |                    |
|----------------------|--------------------|
| <b>Energy</b>        | 2053 kJ – 498 kcal |
| <b>Fat - total</b>   | 50 g               |
| - Saturated          | 7.2 g              |
| <b>Carbohydrates</b> | 0 g                |
| <b>Sugars</b>        | 0 g                |
| <b>Protein</b>       | 13 g               |
| <b>Salt</b>          | 8,03 g             |

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