

ANCHOVIES IN BRINE

Comercial Name: Anchovies in Brine

Ingredients: Anchovy (*Engraulis encrasicolus* or *Engraulis anchoita*), FAO 27 or Import FAO 41 and 34, water and salt.

Raw Material Treatments: Raw materials are semi-preserved, which obtains since beheaded salted anchovies with clear water and salt, in order to reach >20% NaCl in muscle tissue aqueous phase during >4 months, according regulation 1276/2011 wich modify the annex III from regulation 853/04, in order to prevent the treatment to kill parasitic viable in fish products intended for human consumption.

Received in food used metal cans of 3 to 10 kg also in food used barrels of 50 to 350 Kg. Both format are sold as purchased, without making any kind of treatment or repackaging in our facilities, even unopened original packaging. Only in glass jar format, is a repackaging.

Product Category: Semi-preserved fish (*Engraulis encrasicolus* or *Engraulis anchoita*) in brine with >20% of NaCl.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of *L. monocytogenes* not intended to infants and not for special medical purposes, by having α_w at 20°C \leq 0,92.

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (Pb)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	<10 ⁵	UFC/g
Enterobacteriaceae	<100	UFC/g
Salmonella	Absence	25g
Lysteria Monocytogenes*	Absence	25g
Shigella	Absence	25g

Physical-Chemical Parameters:

A_w a 20°C < 0,92

NaCl Content: >15%

pH> 5

Nutritional Parameters (Source: Technical Data from supplier)

Energy Value: 495 kj/115 Kcal

Fat: <3.1 g

Of which Saturated Fatty Acids: 0,48g

Carbohydrates: < 2g

Of which Sugars: < 1g

Proteins: 26,5g

Salt: 23g

Organoleptic Characteristics:

Color: Reddish Brown Brown

Aroma: Cured Fish, typical of fish in brine.

Texture: Pasty

Flavour: Anchovy

Packing: It's sold in the same format which are purchased, that means, food used: metal cans of 3 to 10 Kg, barrels of 50 to 350 Kg and glass jar of 460g net weight and 210g drained.

Conditions and Temperature of Conservation and Distribution: Between 3 to 10°C.

Labelling Instructions: Format which are not repackaged, stays the original label, wich should be comply general standard for labelling and many other

regulations may be applicable. For the Glass Jar according RD 1334/99 and Regulation 1169/2011 about labelling. Example of label attached.

How to Use: Food ready for consumption after processing in fillet and decrease the salt % by wash. Operation to be performed by the consumer.

Useful Life: Which the manufacturer mark. For the Glass Jar as minimum 1 year.

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: There's no allergen substance in this product with obligatory mention.

ANCHOVY FILLETS

Comercial Name: Anchovy Fillets

Ingredients: Anchovy Fillets (*Engraulis anchoita*), FAO 41, olive oil and salt.
(Sometimes sunflower oil could be used)

Raw Material Treatments: Raw materials are semi-preserved, which obtains since beheaded salted anchovies with clear water and salt, in order to reach >20% NaCl in muscle tissue aqueous phase during >4 months, according regulation 1276/2011 wich modify the annex III from regulation 853/04, in order to prevent the treatment to kill parasitic viable in fish products intended for human consumption.

Received in food used tanks of 50 to 350 kg at temperature between 0° to 5°C. Once in our warehouse, raw material is subjected to wash by immersion with cold & hot drinking water, in this way surface scales are remove and NaCl concentration goes reduce from 20% to 8-13%.

Then thorns,intestinal content and fins are removed and centrifuge, filleting and handy work is done.

It's packing by vacuum thermo-sealed with olive oil or sunflower oil in food use plastic containers.

MACANA FISH also purchase salted anchovy fillets with a 8-13%of NaCl content, in plastic bags vacuum packed in 1 to 5 kg at temperature of $\leq -18^{\circ}\text{C}$ ($\pm 3^{\circ}\text{C}$) in case to be frozen or between 0 and 4°C in case to be refrigerated and sold them directly without repackage or repackage it with our label mark and with our use food containers.

Product Category: Are establish both categories according size between "0" and "00". Caliber depend from fillet length and loin width. More 0 means more calibre, more size.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of *L. monocytogenes* not intended to infants and not for special medical purposes, by having $\alpha\omega$ at $20^{\circ}\text{C} \leq 0,92$.

Physical-Chemical Parameters:

$A\omega$ a $20^{\circ}\text{C} \leq 0,92$

NaCl Content: between 8 and 13%

pH > 5

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (ld)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	<10 ⁵	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having αω at 20°C ≤ 0,92

² Product for the export

Nutritional Parameters (per 100g of product) (Source: Attached Analytical from 12/09/12)

Energy Value: 177 Kcal
 Fat: 7,9 g
 Of which Saturated Fatty Acids: 1,22g
 Carbohydrates: <0.5g
 Of which Sugars: <0.5g
 Proteins: 26,5g
 Salt: 10/11g

Organoleptic Characteristics:

Color: Reddish Brown Brown
 Aroma: Salted Fish
 Texture: Elastic

Packing: 5 Formats

- . Net Weight 75 g Drained 50 g
- . Net Weight 140 g Drained 110 g
- . Net Weight 270 g Drained 170 g
- . Net Weight 350 g Drained 230 g
- . Net Weight 850 g (Around 100 fillets Approximately)

Wrapping and Packaging:

Thermosealed plastic container vacuum packed which comply according 10/2011 on materials in contact with food.

Packing: Cartons and Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

Between 0 & 5°C.

Labelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011. Example of label attached.

How to Use: Food ready for consumption.

Useful Life: 6 months from the date of packaging in our facilities (Based in attached Useful Life study) or respecting origin useful life in case of repackaging.

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: There's no allergen substance in this product with obligatory mention.

BULK OF MARINATED ANCHOVIES WITH VINAGER

Comercial Name: Marinated Anchovies with Vinager Capture Zone FAO 27 (Northeast Atlantic) or FAO 34 (Atlantic East-Center) and FAO 37 (Mediterranean – Black Sea).

Ingredients: Marinated Anchovy Fillet (*Engraulis encrasicolus*), wine vinager, macerated solution (vinager, water and salt)

Raw Material Treatments: Only exist treatment of defrosting when customer order in this way. In all other cases is sold as is purchased, frozen, without making any kind of treatment or repackaging in our facilities, even unopened original packaging. Neither containers are not opened when defrosting.

Product Category: There's no establish product category in order size, due to there's no exist caliber for it.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of L. monocytogenes not intended to infants and not for special medical purposes, by having pH < 4,5

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (ld)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	<10 ⁵	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having pH < 4,5

² Product for the export

Physical-Chemical Parameters:

pH <4,5

αω a 20°C ≥ 0,92

NaCl Content: between 3 and 5%

Nutritional Parameters (per 100g of product) (Source: Attached Analytical from 12/09/12)

Energy Value: 629kj / 150 Kcal

Fat: 6,9 g

Of which Saturated Fatty Acids: 1,15g

Carbohydrates: 1.5g

Of which Sugars: <0.5g

Proteins: 20,5g

Salt: 4,4 g

Packing: 2 Formats

- . Net Weight 4 Kg Drained 2,8 Kg
- . Net Weight 16 Kg Drained 10 Kg

Wrapping and Packaging:

It does not apply.

Packing: Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

≤ -18°C or Between 0 & 5°C.

Llabelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011on how to labell: producto name, ingredients, batch nº, expire date, how to conserve, how to use..... Example of label attached.

Useful Life: 18 months frozen or 6 months from defrosting date according useful life test done.

Destination of the Product: Wholesale trade.

Target Population: General Population, except people allergic to fish.

Allergens: There's no allergen substance in this product with obligatory mention.

CANTABRIAN ANCHOVY FILLETS

Comercial Name: Cantabrian Anchovy Fillets

Ingredients: Anchovy Fillets (*Engraulis encrasicolus*), olive oil and salt.
(Sometimes sunflower oil could be used)

Raw Material Treatments: Raw materials are semi-preserved, which obtains since beheaded salted anchovies with clear water and salt, in order to reach >20% NaCl in muscle tissue aqueous phase during >4 months, according regulation 1276/2011 wich modify the annex III from regulation 853/04, in order to prevent the treatment to kill parasitic viable in fish products intended for human consumption.

Received in food used tanks of 50 to 350 kg at temperature between 0° to 5°C. Once in our warehouse, raw material is subjected to wash by inmersion with cold & hot drinking water, in this way surface scales are remove and NaCl concentration goes reduce from 20% to 8-13%.

Then thorns,intestinal content and fins are removed and centrifuge, filleting and handy work is done.

It's packing by vacuum thermo-sealed with olive oil or sunflower oil in food use plastic containers.

MACANA FISH also purchase salted anchovy fillets with a 8-13%of NaCl content, in plastic bags vacuum packed in 1 to 5 kg at temperature of $\leq -18^{\circ}\text{C}$ ($\pm 3^{\circ}\text{C}$) in case to be frozen or between 0 and 4°C in case to be refrigerated and sold them directly without repackage or repackage it with our label mark and with our use food containers.

Product Category: Are establish three categories according size between "0", "00" and "000". Caliber depend from fillet length and loin width. More 0 means more calibre, more size.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of *L. monocytogenes* not intended to infants and not for special medical purposes, by having $\alpha\omega$ at $20^{\circ}\text{C} \leq 0,92$.

Physical-Chemical Parameters:

$\alpha\omega$ a $20^{\circ}\text{C} \leq 0,92$

NaCl Content: between 8 and 13%

pH > 5

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (ld)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	<10 ⁵	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having $\alpha\omega$ at 20°C \leq 0,92

² Product for the export

Nutritional Parameters (per 100g of product) (Source: Attached Analytical from 12/09/12)

Energy Value: 177 Kcal

Fat: 7,9 g

Of which Saturated Fatty Acids: 1,22g

Carbohydrates: <0.5g

Of which Sugars: <0.5g

Proteins: 26,5g

Salt: 10/11g

Organoleptic Characteristics:

Color: Reddish Brown Brown

Aroma: Salted Fish

Texture: Elastic

Packing: 6 Formats

- . Net Weight 75 g Drained 50 g (Caliber 0)
- . Net Weight 140 g Drained 110 g (Caliber 0 or 00)
- . Net Weight 290 g Drained 185 g (Caliber 0)
- . Net Weight 370 g Drained 250 g (Caliber 00 or 000)
- . Net Weight 500 g Drained 450 g (Caliber 0)
- . Pieces of Anchovy Fillet Net Weight 350 g Drained 240 g

Wrapping and Packaging:

Thermosealed plastic container vacuum packed which comply according 10/2011 on materials in contact with food.

Packing: Cartons and Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

Between 0 & 5°C.

Labelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011. Example of label attached.

How to Use: Food ready for consumption.

Useful Life: 6 months from the date of packaging in our facilities (Based in attached Useful Life study) or respecting origin useful life in case of repackaging.

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: There's no allergen substance in this product with obligatory mention.

MARINATED ANCHOVIES WITH GARLIC AND PARSLEY

Comercial Name: Marinated Anchovies with Garlic and Parsley

Product: Marinated Anchovies macerated with vinager, with olive oil, garlic and parsley. Capture Zone FAO 27 (Northeast Atlantic) or FAO 34 (Atlantic East-Center) and FAO 37 (Mediterranean – Black Sea).

Ingredients: Marinated Anchovy Fillet (*Engraulis encrasicolus*), olive oil, garlic, parsley and salt.

Raw Material Treatments: Raw material is call whole anchovy which can be received in frozen way ($\leq -18^{\circ} \pm 3^{\circ}\text{C}$). Anchovy has been frozen submitted during 24 hours at $< -20^{\circ}\text{C}$ minimum, in order to prevent Anisakis larvae according Regulation 853/2004. Once received, frozen fish is defrosted in our cooler (between 0° and 5°C). In case fish arrives defrosted, then it's stored in refrigeration (between 0° and 5°C). Then, fish is headless, gutted, filleting, bled (in water) and water macerated submitted, vinager (10% °) and brine solution during 24h at ambient temperature according the corresponding technical instructions. Then drain and handy work is realized as well as heat-sealing vacuum packaging in olive oil with garlic and parsley, all these with used food trays and films.

Product Category: There's no establish product category in order size, due to there's no exist caliber for it.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of *L. monocytogenes* not intended to infants and not for special medical purposes, by having $\text{pH} < 4,5$

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (Pb)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	$<10^5$	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having pH < 4,5

² Product for the export

Physical-Chemical Parameters:

pH <4,5

α_w a 20°C \geq 0,92

NaCl Content: between 3 and 5%

Nutritional Parameters (per 100g of product) (Source: Attached Analytical from 12/09/12)

Energy Value: 629kj / 150 Kcal

Fat: 6,9 g

Of which Saturated Fatty Acids: 1,15g

Carbohydrates: 1.5g

Of which Sugars: <0.5g

Proteins: 20,5g

Salt: 4,4 g

Packing: 4 Formats

- . Net Weight 80 g Drained 50 g
- . Net Weight 140 g Drained 110 g
- . Net Weight 380 g Drained 240 g
- . Net Weight 850 g Drained 500 g

Wrapping and Packaging:

Thermosealed plastic container vacuum packed which comply according 10/2011 on materials in contact with food with vacuum % between 80 and 95%.

Packing: Cartons and Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

Between 0 & 5°C.

Llabelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011. Example of label attached.

Useful Life: 6 months from the date of packaging in our facilities (Based in attached Useful Life study).

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: There's no allergen substance in this product with obligatory mention.

MARINATED ANCHOVIES WITH VINAGER

Comercial Name: Marinated Anchovies with Vinager

Product: Marinated Anchovies macerated with vinager, with sunflower oil. Capture Zone FAO 27 (Northeast Atlantic) or FAO 34 (Atlantic East-Center) and FAO 37 (Mediterranean – Black Sea).

Ingredients: Marinated Anchovy Fillet (*Engraulis encrasicolus*), sunflower oil, wine vinager, brine solution and water.

Raw Material Treatments: Treatment is the same that marinated anchovies with garlic and parsley. Main difference between them is that drain process isn't complete, so in the container appears, furthermore anchovy fillet with vinager, the oil we add, macerated solution (made from water, salt and vinager). For it product is call " with vinager " .

Product Category: There's no establish product category in order size, due to there's no exist caliber for it.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of L. monocytogenes not intended to infants and not for special medical purposes, by having pH < 4,5

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (ld)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	<10 ⁵	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having pH < 4,5

² Product for the export

Physical-Chemical Parameters:

pH <4,5

αω a 20°C ≥ 0,92

NaCl Content: between 3 and 5%

Nutritional Parameters (per 100g of product) (Source: Attached Analytical from 12/09/12)

Energy Value: 629kj / 150 Kcal

Fat: 6,9 g

Of which Saturated Fatty Acids: 1,15g

Carbohydrates: 1.5g

Of which Sugars: <0.5g

Proteins: 20,5g

Salt: 4,4 g

Packing: 4 Formats

- . Net Weight 80 g Drained 50 g
- . Net Weight 140 g Drained 110 g
- . Net Weight 380 g Drained 240 g
- . Net Weight 850 g Drained 500 g

Wrapping and Packaging:

Thermosealed plastic container vacuum packed which comply according 10/2011 on materials in contact with food with vacuum % between 80 and 95%.

Packing: Cartons and Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

Between 0 & 5°C.

Llabelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011on how to labell: producto name, ingredients, batch n°, expire date, how to conserve, how to use..... Example of label attached.

Useful Life: 6 months from the date of packaging in our facilities (Based in attached Useful Life study), or respecting origin useful life in case of repackaging.

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: There's no allergen substance in this product with obligatory mention.

OLIVE AND MARINATED ANCHOVY APPETIZER

Comercial Name: Olive and Marinated Anchovy Appetizer.

Ingredients: Sunflower Oil (35%), Marinated Anchovy (*engraulis encrasicholus*) (32%), Olives (30%) and Pepper (3%).
Contains Sulphites.

Raw Material Treatments: Appetizers are received frozen ($\leq -18^{\circ}\text{C}\pm 3^{\circ}\text{C}$) or in refrigerated used food bucket of 5 to 12 Kg of drained weight.

The appetizer with marinated anchovies are free of parasitic viable on fish products due to marinated anchovy has been submitted at frozen process during 24 hours at $< -20^{\circ}\text{C}$ temperature in order to prevent the anisakis larvae according Regulation 853/2004.

Once received appetizer buckets, it's going inside freezing chamber or it's defrosting in the cooler (between 0° and 4°C). In case to receive it refrigerated, it's refrigerated stored.

After that it's vacuum thermo-sealed packed with sunflower oil with used food films and containers.

Product Category: There's no establish product category in order size, due to there's no exist caliber for it.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of *L. monocytogenes* not intended to infants and not for special medical purposes, by having $\text{pH} < 4,5$

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (ld)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	$<10^5$	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having pH < 4,5

² Product for the export

Physical-Chemical Parameters:

pH <4,5

α_w a 20°C \geq 0,92

NaCl Content: between 3 and 5%

Nutritional Parameters (per 100g of product) (Source: Attached Analytical Ref.n° A/57633)

Energy Value: 1107kj / 268 Kcal

Fat:24,5 g

Of which Saturated Fatty Acids: 7,33g

Carbohydrates: < 0,5 g

Of which Sugars: <0.5 g

Proteins: 9,7 g

Salt: 2,42 g

Packing: 2 Formats

- . Net Weight 165 g Drained 115 g
- . Net Weight 900 g Drained 675 g

Wrapping and Packaging:

Thermosealed plastic container vacuum packed which comply according 10/2011 on materials in contact with food with vacuum % between 80 and 95%.

Packing: Cartons and Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

Between 0 & 5°C.

Labelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011 on labelled: product name, ingredients, batch n°, expire date, how to use, conservation.

Useful Life: We keep useful life establish by the manufacturer.

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: Contains Sulphites. According Analysis with Ref n° A/62505 are detected sulphites at concentrations below 10mg/Kg. However, as a preventive and due to is not possible to ensure at 100% the absence of it in all the productions, the management of the company has decided to include it as possible trace.

SALTED ANCHOVY AND MARINATED ANCHOVY APPETIZER

Comercial Name: Salted Anchovy and Marinated Anchovy Appetizer.

Ingredients: Sunflower Oil (29%), Olives (22%), Onion (16%), Marinated Anchovy (*engraulis encrasicholus*) (15%), Anchovy Fillets (*Engraulis Encrasicholus*) (10%) and Pepper (8%).
Contains Sulphites.

Raw Material Treatments: Appetizers are received frozen ($\leq -18^{\circ}\text{C}\pm 3^{\circ}\text{C}$) or in refrigerated used food bucket of 5 to 12 Kg of drained weight.

The appetizer of anchovy and marinated anchovies are free of parasitic viable on fish products due to marinated anchovy has been submitted at frozen process during 24 hours at $<-20^{\circ}\text{C}$ temperature in order to prevent the anisakis larvae according Regulation 853/2004 and salted anchovies stay in salted solution during more than 4 months until reach more than 20% of NaCl in muscle tissue aqueous phase, according Regulation 1276/2011 which modify the Annex III from Regulation 853/04 in order to prevent the treatment to kill parasitic viable in fish products intended for human consumption.

Once received appetizer buckets, it's going inside freezing chamber or it's defrosting in the cooler (between 0° and 4°C). In case to receive it refrigerated, it's refrigerated stored.

After that it's vacuum thermo-sealed packed with sunflower oil with used food films and containers.

Product Category: There's no establish product category in order size, due to there's no exist caliber for it.

Food Category: According safety criteria from Food Security, Regulation (CE) 2073/2005 Food ready for consumption which can't encourage the development of *L. monocytogenes* not intended to infants and not for special medical purposes, by having $\text{pH} < 4,5$

Chemical Parameters (according Regulation 1881/2006 and subsequent Amendments).

PARAMETER	LIMIT	UNITS
Lead (Pb)	0.30	mg/Kg
Cadmium (Cd)	0.30	mg/Kg
Mercury (Hg)	0.50	mg/Kg
Dioxins	3.50	pg/g
Sum of Dioxins & PCB's	6.50	pg/g
Benzopyrenes	2.00	Microg/Kg

Microbiological Parameter (according *Regulation 2073/2005)

PARAMETER	LIMIT	UNITS
Histamine*	200	mg/Kg
Aerobic Mesophilic	$<10^5$	UFC/g
Enterobacteriaceae	Absence	1g
Salmonella	Absence	25g
Lysteria Monocytogenes ¹	Between 0 y 100 *	UFC/g ó cm ²
Lysteria Monocytogenes ²	Absence	25g

¹ Marketed Product during its useful life by having pH < 4,5

² Product for the export

Physical-Chemical Parameters:

pH <4,5

α_w a 20°C \geq 0,92

NaCl Content: between 3 and 5%

Nutritional Parameters (per 100g of product) (Source: Attached Analytical Ref.n° A/57632)

Energy Value: 1021kj / 247 Kcal

Fat:22,3 g

Of which Saturated Fatty Acids: 10,42g

Carbohydrates: 4.6g

Of which Sugars: <0.5g

Proteins: 6,9g

Salt: 3,74 g

Packing: 2 Formats

- . Net Weight 145 g Drained 95 g
- . Net Weight 900 g Drained 650 g

Wrapping and Packaging:

Thermosealed plastic container vacuum packed which comply according 10/2011 on materials in contact with food with vacuum % between 80 and 95%.

Packing: Cartons and Palletizing with shrink film.

Attaching Expedition Documents: Delivery note which contains company info as (name, address), expedition date, product, quantities and batch identification, furthermore health registration.

Temperature of conservation and distribution conditions:

Between 0 & 5°C.

Labelling Instructions: According to regulations applicable and in particular RD 1334/99 and Regulation 1169/2011 on labelled: product name, ingredients, batch n°, expire date, how to use, conservation.

Useful Life: We keep useful life establish by the manufacturer.

Destination of the Product: Wholesale and retail trade.

Target Population: General Population, except people allergic to fish.

Allergens: Contains Sulphites. According Analysis with Ref n° A/62506 are detected sulphites at concentrations below 10mg/Kg. However, as a preventive and due to is not possible to ensure at 100% the absence of it in all the productions, the management of the company has decided to include it as possible trace.