

Frozen Sardine – Block Quick Frozen

Technical specification sheet

Product	Frozen Sardine BQF
Scientific name	<i>Sardine Pilchardus</i>
Family	<i>Clupeidae</i>
Origin	Caught in the Eastern Central Atlantic (FAO34)
Getting way	Wild caught (RSW or coastal fishing)
Frozen process	Land frozen
Presentation	Fin out with head, tail and guts



Nutritional Information

Typical values	Per 100g
Energy kcal	153 Kcal
Protein	17.1g
Carbohydrates	<0.5g
Fat	13.5g

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 PROTEIN: Total Nitrogen (Kjeldahl).
 CARBOHYDRATES: Chromatography.
 FATS: Extraction Soxhlet.
 ENERGY: By Royal Decree 930/1992

Microbiological Features

(Reg. CE # 1441/2007)

UFC/g	Mesophilic microbe content < 1x 10 ⁶ Enterobacteriaceae count < 1x 10 ³ <i>Staphylococcus. Aureus</i> < 2x 10 ¹ Salmonella-Shigella: absence / 25g
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Physical and chemical characteristics

Parameters	Value
pH	6.2-6.6
Heavy metals, benzo(a)pyrene, dioxins and furans (Reg. 629/2008), and pesticides (Reg. 396/2005)	Admissible level
Substance Pharmacologically Active (Reg. CE 37/2010 and the alterations)	Admissible level
Veterinary Medicine Waste (Reg. CE 2377/90 & alt)	Admissible level
Courage k	60% approx.
Hypoxanthine	3 nmol/g
Total volatile basic nitrogen (TVB-N)	33
Redox potential	Positive
Rate of refractive eye	Low
Histamine	<50PPM

Detailed specifications

Shelf life	18 months
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Size available

8 – 12 pcs/kg
12 – 16 pcs/kg

- Glazing 0%
 - Packing: 10 – 15 blocks and packed in boxes and labelled.
- **flexible in packaging as per your requirements

Terms of payment

30% prepayment / 70% against copy of B/L
Other arrangements can be discussed

Sensory features

Features	Remarks
Look outside	Pigmentation of the skin sui generis, mucus normal
Smell	Optimal
Colour	Natural
Texture	No sign of mark
Parasites	Absence