

Frozen Sardine – Head, Guts and Tail off (HGT)

Technical specification sheet

Product	Frozen Sardine HGT
Scientific name	<i>Sardine Pilchardus</i>
Family	<i>Clupeidae</i>
Origin	Eastern Central Atlantic (FAO34)
Getting way	Purse seine (RSW/coastal)
Frozen process	Land frozen
Presentation	Head, guts and tail off



Nutritional Information

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

*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 (when frozen)	18 months
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Available sizes

Size (cm)	Weight (g)
10 – 10.5	40 - 70
9 – 9.5	32 – 50
8 – 8.5	24 – 42

Packing

Product frozen in a tunnel at -35°C
Package of 10 - 12 kilos per block then 2 blocks in a box
Final product in a plastic bag and card box
**flexible in packaging as per clients' 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