TECHNICAL SHEET

MAR IBÉRICA
SELECCIONAMOS O MELHOR SELECIONAMOS LO MEJOR
PORTUGAL

Comercial Name:	Bar Code	
FILETTO DI HALIBUT S/P 100/300 PREMIUN CONGELATO FILETE DE HALIBUT S/P 100/300 PREMIUN CONGELADO	Unity	n.a.
	Master box	0 560 1736 050 083
Unity Weight: 4,2 Kg	Ref. LIBRA: 00 36 19	

Ingredients	Allergens	Scientific Name	Catch / Fishing gear*
Halibut, salt, Stabilizer (E-451 E-450), antioxidant(E-331)	Fish	*Reinhardtius hippoglossoides*	Northwest Atlantic, with trawls

n.a. - not applicable * variable, indicated on the label

Organoleptic/ Physical Characteristics :

Exterior color	white
Interior color	white
Texture	*sui generis*
Taste	*sui generis*
Smell	*sui generis*
Presentation	Solid, Frozen, Fillet, Without skin
Form	*sui generis*
Glazzing	30%
Range	100/300 g
Thickness	n.a.
Cut	n.a.
Storage Temperature	" - 18º C "

Nutritional Characteristics (per 100gr) :

Energy	757,3 kJ 182,5 Kcal
Total fat	14,6 g
...of which saturated	3,1 g
Total carbohydrate	< 0,5 g
...of which sugar	< 0,5 g
Proteins	12,77 g
Salt	0,745 g

Microbiological characteristics:

Parameter	Periodicity	Limit
Mesophilic Aerobes	by sampling	1 x 10^6 cfu / g
E. Coli		10 cfu / g
S. Aureus		100 cfu / g
Salmonella		Absence
Listeria M.		Absence

Note: the indicated limits were extracted from the legislation (Portuguese and Community) / Portuguese Standard / Recommendation contained in chapter 12 - Verification Procedures, of the corresponding HACCP Plan.
The methods used are also defined in the respective HACCP Plan.

Preparation Process:
This product is subject to the steps described in the flow diagram of the HACCP Plan - "Prepared Fish and Shellfish"

Product durability:
24 MONTHS AFTER THE FIRST FREEZING DATE, SINCE IT IS STORED IN ITS ORIGINAL PACKAGING AND AT -18ºC.

INSTRUCTIONS FOR USE AND INTENDED USE:
Store at -18ºC. Once thawed, do not re-freeze.
Defrost in the refrigerator, on the lowest shelf of the refrigerator, for approximately 12 hours (consume within 24 hours after defrosting).
After defrosting, the product is ready to be cooked as if it were a fresh product. It can be cooked to the consumer's taste.
This product can be consumed by all types of people in general, with the exception of consumers with intolerance to the indicated ALLERGENS.

Packing / Shipment

Primary packing	n.a.		
Mesures (un)	n.a.	n.a.	n.a.
NW (un)	n.a.		
DNW (un)	n.a.		
Secondary packing	Carton box V-74		
Mesures (box)	40,80 cm	26,20 cm	14,00 cm
NW (box)	n.a.		
DNW (box)	4 200 g		
Unitys / Box	variable		
PALLET	453,60 Kg / Pal. - PLE		
Box / Layer	9 box / layer	TOTAL Pallet	108 box
Layers / Pallet	12 layer / pal.		

STOCKS management: FIFO system

Vehicle Load: LIFO system

Transportation takes place in a closed and refrigerated vehicle [w / controlled temperature between -15º C and -18º C]

Storage Temperature: <- 18º C.

Comments:

Labeling:



Photo



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