

ARGENTINA SCALLOP (XL) 132/176

COMPANY DETAILS			
Name	Original Gourmet S.L.	Website	premiumshellfish.com
Address	Pol. Ind. Francolí parc 26 nau 3	Email	calidad@premiumshellfish.com
Town	Tarragona		(For + info see page 4)
Country	Spain	HR No.	<div style="border: 1px solid black; border-radius: 50%; padding: 5px; text-align: center;"> ES 40.21665/T CE </div>
Tax ID No. (NIF)	B43795657		
Telephone	+34 902 100 277		



NAME	CODE	EAN 13 pack
ARGENTINA SCALLOP (XL)	13200002	8437009940945
CASHIER CODE		EAN 13 bag
(01)18437009940942 (10)BATCH (15)YYMMDD		8437009940198

INFORMATION AND DESCRIPTION	
Product name	Argentinean scallop deep-frozen at sea
Species	<i>Zygochlamys patagonica</i>
Fishing gear	Extractive TBB
Fishing area	FAO41
Origin	Argentina
Format	1 pack with 2 bags of 1 kg Net weight
Description of the content	Scallop deep-frozen at sea

CONDITIONS, BEST-BEFORE DATE AND CONSERVATION	
Best –before date	24 months from freezing date
Conservation and transport	Storage temperature -18°C
	Deep-frozen product
	Once thawed do not refreeze

INGREDIENTS
Argentinean scallop meat without coral, raw, deep-frozen IQF. With balanced glazing 0%. Without additives or preservatives.

INFORMATION REGARDING FOOD ALLERGIES
Allergen information
Presence of ingredients according to annex V of RD 1334/1999 and R CE 1169/2011

Does it contain allergens?		YES
	Gluten	Fish
	Eggs and derivatives	Crustaceans and derivatives
	Soybeans and products thereof	Peanuts
	Dried fruits	Milk and derivatives (including lactose)
	Mustard	Celery
	Sulphites	Sesame
x	Molluscs and derivatives	Lupines and derivatives



According to R CE 1169/2011	Nutritional values per 100 g of product
Energy value:	85.35Kj / 20.4Kcal
Fats	0.23g
Of which saturated	0.058g
Carbohydrates	0.70g
of which sugars	0g
Proteins	3.90g
Salt	0.10g

ORGANOLEPTIC ANALYSIS STANDARDS OF FINISHED PRODUCT






PARAMETER	DESCRIPTION
Flavour	Sweet to slightly salty
Smell	Seaweed/ slightly fish / neutral
Texture	Firm meat
Colour	White / pinkish

ANALYSIS OF FINISHED PRODUCT

MICROBIOLOGICAL STANDARDS	
PARAMETER (*RCE 2073/2005)	LIMITS
*Mesophilic aerobic	10,000 cfu/g
*Enterobacteriaceae	1,000 cfu/g
Staphylococcus Aureus	<20
*Salmonella spp	Absence
*Listeria monocytogenes	Absence

PACKING DETAILS	
PRIMARY PACKING (in direct contact with the food product)	Vacuum thermoforming packing
SECONDARY PACKING ①	PP plastic packaging with peel off cover
PACKING DETAILS	2 packs per box (pack of 2 bags of 1 kg)
NET WEIGHT	2 kg Net weight
AVERAGE PIECE WEIGHT	± 6,5 g
BOX SIZE ②	A = 165 mm B = 300 mm C = 400 mm
 	

PALLETISATION	
EURO PALLET SIZES	A = 1.800 mm
	B = 800 mm
	C = 1.200 mm
Characteristics	8 boxes per layer
	10 boxes height
	Total: 80 boxes

CONTACTS	
<p>To place orders or know their status...</p>  <p>ORDERS AND LOGISTICS: Lluís Mestres sales@premiumshellfish.com</p>	<p>For marketing issues related to corporate image and registration and deregistration from mailings</p>  <p>MARKETING AND COMMUNICATION: Sílvia Muñoz silvia@premiumshellfish.com</p>
<p>If you have queries on how our products are prepared...</p>  <p>R&D: Adrià Mestres chef@premiumshellfish.com</p>	<p>For quality and product technical data sheets</p>  <p>QUALITY DEPARTMENT: calidad@premiumshellfish.com</p>
<p>For accountancy and billing issues</p>  <p>ADMINISTRATION: Montse Blanch administracion@premiumshellfish.com</p>	