

## ARGENTINA SCALLOP (L) 176/264

### COMPANY DETAILS

<b>Name</b>	Original Gourmet S.L.	<b>Website</b>	premiumshellfish.com
<b>Address</b>	Pol. Ind. Francolí parc 26 nau 3	<b>Email</b>	calidad@premiumshellfish.com
<b>Town</b>	Tarragona		(For + info see page 4)
<b>Country</b>	Spain	<b>HR No.</b>	
<b>Tax ID No. (NIF)</b>	B43795657		
<b>Telephone</b>	+34 902 100 277		

### IMAGES OF THE PRODUCT



<b>NAME</b>	<b>CODE</b>	<b>EAN 13 pack</b>
ARGENTINA SCALLOP (L)	17600002	8437009940938
<b>CASHIER CODE</b>	<b>EAN 13 bag</b>	
(01)18437009940935 (10)BATCH (15)YYMMDD	8437009940150	

### INFORMATION AND DESCRIPTION

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

### CONDITIONS, BEST-BEFORE DATE AND CONSERVATION

<b>Best -before date</b>	24 months from freezing date
<b>Conservation and transport</b>	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
<b>x Molluscs and derivatives</b>	Lupines and derivatives



According to R CE 1169/2011	Nutritional values per 100 g of product
<b>Energy value:</b>	85.35Kj / 20.4Kcal
<b>Fats</b>	0.23g
Of which saturated	0.058g
<b>Carbohydrates</b>	0.70g
of which sugars	0g
<b>Proteins</b>	3.90g
<b>Salt</b>	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	
<b>PRIMARY PACKING (in direct contact with the food product)</b>	Vacuum thermoforming packing
<b>ESECONDARY PACKING ①</b>	PP plastic packaging with peel off cover
<b>PACKING DETAILS</b>	2 packs per box (pack of 2 bags of 1 kg)
<b>NET WEIGHT</b>	2 kg Net weight
<b>AVERAGE PIECE WEIGHT</b>	± 4,5 g
<b>BOX SIZE ②</b>	A = 165 mm B = 300 mm C = 400 mm
 	

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