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PRODUCT SPECIFICATION SHEET

Product Name: **OCTOPUS VACUUM PACKAGED PASTEURIZED**

Format: **PLASTIC BAG : BP4T4F**

SANITARY REGISTRATION: **ES-12.010442/S-CE**

Section 1: COMPANY

Supplier Name: **CONSERVAS SELECCION SANTOÑES ,S.L.**
Supplier Address: **BALDOMERO VILLEGAS 12- 39740 SANTOÑA- CANTABRIA-SPAIN**
Telephone No: **0034 942661920**
Fax: number: **0034 942 661920**
Contact Name: **Javier Bolaños**
Position: **Export Manager**

Section 2: LIST OF INGREDIENTES IN DESCENDING ORDER

Ingredients: **Octopus 98.9% and Salt 1.1%**
Net weight: : 360 g

Section 3: PRODUCT STORAGE

STORAGE CONDITIONS: **Keep refrigerated < 5°C**

Section 4: Product Description

Aquatic Product Raw Material:	<i>Octopus (Octopus vulgaris)</i> FAO 27
Raw material Received:	Fresh/Frozen Octopus
Finished Product:	Canned Octopus Vacuum packaged Pasteurized
Food additives, Ingredients, Processing aids:	Salt
Packaging:	Primary Packaging: Plastic Bag Secondary plastic: Cartons. Tertiary packaging: Pallets or Container
Lot:	Manufacturing Order
Shelf life:	4 months
Distribution Temperature:	Keep Refrigerated < 5°C
Distribution Controls:	None.
Shipping:	To US, Canada and Europe by sea
Sold to:	Importers for distribution to retail outlets
Intended Use:	Consumed without further cooking
Intended Consumer:	General population, no special considerations

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Section 5 : Flow Chart

Receiving frozen Octopus	Receiving fresh Octopus	Receiving salt	Receiving Packaging Material
↓	↓	↓	↓
Stored frozen	Stored fresh	Stored	Stored
↓	↓	↓	↓
Unfrozen	Cleaning and cutting		
	↓		
	Cooking		
	↓		
	Packing		
	↓		
	Seaming –vacuum packaging, Coding		
	↓		
	Pasteurization		
	↓		
	Cooling		
	↓		
	Labeling		
	↓		
	Case Packing		
	↓		
	Refrigerated Storage		
	↓		
	Finished product Testing		

Section 6: Typical Analysis

NUTRITION FACTS		
By (100g.) Calories 155.7 Kcal/ 659.1 KJ	Total Fat 2.1 g	Total Carb. 4,4 g
	Sat. Fat 0.5 g	Sugars 0.5 g
	Trans Fat 0.0g	Protein 29.8 g
	Salt 1.1 g	Fiber 0.0g

Section 7: Maximum Allowable Levels of Contaminants*:

7.1 Potencial Biological Hazards:

Contaminant	Maximum Allowable Level
<i>Salmonella species</i>	Absence of the organism /25 g
<i>Staphylococcus aureus</i>	Absence for staphylococcus enterotoxin, or <i>Staphylococcus aureus</i> level is less than 10 ⁴ /g
<i>Escherichia coli</i>	Absence of the organism / g
<i>Listeria monocytognes</i>	Level is less than 10 ² /g

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7.2 Potencial Chemical Hazards:

Contaminant	Maximum Allowable Level
Mercury	Less than 0.5 ppm
Cadmium	Less than 1.0 ppm
Plumb	Less than 1.0 ppm
Tin	Less than 200 ppm

7.3 Organoleptical :

Appearance:	firm consistence
Taste:	characteristic of fish
Smell:	characteristic of fish
Colour:	White

Section 8: Information Allergens, GMOs and Irradiated

A	Allergen	Present Yes/No	Ingredient
01	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	NO	
02	Crustaceans and products thereof	NO	
03	Eggs and products thereof	NO	
04	Molluscs and products thereof	YES	Octopus
05	Peanuts and products thereof	NO	
06	Soybeans and products thereof(protein)	NO	
07	Milk and products thereof (including lactose)	NO	
08	Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>),Pecan nut (<i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	NO	
09	Celery and products thereof	NO	
10	Mustard and products thereof	NO	
11	Sesame seeds and products thereof	NO	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.'	NO	

B	GMO	Present Yes/No	Ingredient
	'Genetically modified organism for food use' means a GMO that may be used as food or as a source material for the production of food;	NO	-

C	IRRADIATION PROCESS	Present Yes/No	Ingredient
	Processed product has undergone the irradiation process	NO	-