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# CONSERVAS CODESA S.L

## TECHNICAL DATA


**BRAND AND QUALITY: CODESA GOLD EDITION**

**PRODUCT: FLAT FILLETS OF ANCHOVIES IN OLIVE**

**FORMATS: RR-50 1/6 LIN DINGLEY (1/9) LH-120  
LH-195 RO-550 T-95**

**NAME / SUPPLIER: CONSERVAS CODESA S.L**  
**ADDRESS: POLIGONO INDUSTRIAL LA PESQUERA NAVE 4**  
**LAREDO-CANTABRIA- ESPAÑA**  
**TELEPHONE: 0034 942 60 65 33**  
**Fax: 942 60 45 04**  
**CONTACT PERSON: ELENA ALONSO DUEÑAS**  
**e-mail: codesa@codesa.es**



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## SECTION 1: COMPANY

**COMPANY:** Conservas Codesa S.L  
**ADDRESS:** Poligono industrial la Pesquera nº 4 Laredo-Cantabria  
**TELEPHONE:** 0034 942-60.65.33  
**Fax:** 0034 942-60.45.04  
**Nº CE/ R.S.:** ES-12.02160/S - CE

## SECTION 2: LIST OF INGREDIENTS

**INGREDIENT:** Anchovies, Olive Oil and Salt.  
 The raw materials are not genetically modified.  
 Product without additives.

### Quantifications of the ingredients:

FORMATS	T-95	RR-50	DINGLEY (1/9)	LH-195	RO-550	1/6 LIN	LH-120
Anchovy	57.89 %	58.33%	58.8 %	69.7%	59.1%	58.2%	51.7 %
Olive oil	42.11%	41.67%	41.2 %	30.3%	40.9%	41.8 %	48.3 %
Salt	Included in anchovy						


FORMATS	T-95	RR-50	DINGLEY (1/9)	LH-195	RO-550	1/6 LIN	LH-120
Net Weight (g)	95	48	85	165	550	55	120
Drained Weight (g)	55	28	50	115	325	32	62

## SECTION 3: STORAGE CONDITIONS

### STORAGE CONDITIONS:

Store in a cool place between 5 and 10 °C. Before consumption keep for few minutes at room temperature.




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## SECTION 4: PRODUCT DESCRIPTION

PRODUCT OBTAINED FROM THE BOQUERON OR THE ANCHOVY THROUGH A MATURATION PROCESSED IN A CONTROLLED ENVIRONMENT HIGHLY SALTED, WHICH GIVES THE FINAL PRODUCT, SPECIFIC ORGANOLEPTIC CHARACTERISTICS, ADDING OLIVE OIL TO INCREASE THESE FEATURES.

<b>Raw materials, fishery product:</b>	Anchovies ( <i>Engraulis encrasicolus</i> )
<b>Receipt of Raw Material:</b>	Fresh
<b>End-product:</b>	Flat fillets of anchovies in olive
<b>Formats:</b>	RR-50, DINGLEY(1/9), LH-195, RO-550 T-95, T-330, 1/6 LIN, LH-120
<b>Packing:</b>	Glass, Tin or Aluminium
<b>Added ingredients:</b>	Olive oil and salt
<b>Temperature distribution:</b>	Cool 5 to 10 ° C
<b>Packaging</b>	Corrugated paperboard
<b>Lot Description:</b>	Julian day of the year of manufacture
<b>Lifetime:</b>	12 months from manufacture (Month and year)
<b>Distribution:</b>	For all the people, by transport pallets, containers, ...
<b>Intended use:</b>	Remove the tin from the refrigerator, 5 minutes before consumption. No need to pre-cook. Ideal for eating alone or as an ingredient in many dishes. Once opened keep it covered with oil and consume within three days.
<b>Consumer Intent:</b>	To all consumers.. Product with a significant level of sodium. Not indicated to people with hypertension or children under 2 years.


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## SECTION 5: FLOW DIAGRAM

Receiving Fish	Elaboration of the Brine	Receiving Salt	Oil reception	Receiving Packaging
↓				
Salt	↕	↕	↓	↓
↓				
Headed / Gutted	↓	↓	↓	↓
↓				
Packing Salt	↓	↕	↓	↕
↓				
Maturation	↓		↓	↕
↓				
Scalding	↕		↓	↓
↓				
Drained			↓	↓
↓				
Filletted			↓	↕
↓				
Adding Oil			↕	↓
↓				
Closure				↕
↓				
Coding				↓
↓				
Cartoning and Packaging				↕
↓				
Storage				
↓				
Expedition				

## SECTION 6: PACKAGING

Format	RR-50	DINGLEY (1/9)	LH-195	RO-550	T-95
Code EAN 13	8413411200174	8413411200020	8413411200167	8413411200129	841341120005-1
Box EAN	841341120104-1	841341120312-0	841341120118-8	841341120112-6	841341120109-6
Unit per Box	50	24 o 12	24	12	24
Packaging (primary)	Tin	Aluminium	Aluminium	Tin	Glass
Packaging (secondary)	Cardboard box	Cardboard box	Cardboard box	Cardboard box	Cardboard box
Packaging (tertiary)	Pallet	Pallet	Pallet	Pallet	Pallet

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Format	1/6 LIN	LH-120
Code EAN 13	8413411200082	8413411900012
DUN 14	38413411200083	38413411900013
Unit per Box	48	24
Packaging (primary)	Aluminium / Case	Aluminium / Case
Packaging (secondary)	Cardboard Box	Cardboard Box
Packaging (tertiary)	Pallet	Pallet

## SECTION 7: THE FINISHED PRODUCT STANDARD MEASURES

### PHYSICAL AND ORGANOLEPTIC PROPERTIES:

- Fish:	Firm, without softening denoting an advanced degree of autolysis
- Aroma and flavor:	Product characteristic
-Color:	Reddish brown
Head and viscera:	Absence

Absence of parasites, beards, spines, scales and viscera in the final fillet.  
 ACCORDING TO THE AESAN REPORT THIS PRODUCT PREVENTS THE SURVIVAL OF ANASAKIS  
 BECAUSE OF THE SALTING PROCESS.


### STANDARDS SUCH PHYSICAL-CHEMICAL ANALYSIS

PARAMETERS	INTERNAL STANDARD	ANALYTICAL METHOD
Chlorides in aqueous phase (%)	> 10	Direct Calculation
pH	< 6.5	pH-metro
HISTAMINE (ppm)	< 200	HPLC
CADMIUM (ppm)	< 1.125	Atomic Absorption
MERCURY (ppm)	< 0.3	Atomic Absorption
LEAD (ppm)	< 0.3	Atomic Absorption
PEWTER (ppm)	< 200	Atomic Absorption

\* The sample analyzed shall comply with the COMMISSION REGULATION (EU) 2023/915 of 25 April 2023 on maximum limits for certain contaminants in food and repealing Regulation (EC) No 1881/2006.

\* Histamine: n = 9, c = 2, m = 200 mg / kg, M = 400 mg / kg. Regulation (EC) 2073/2005 and its amendments



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### MICROBIOLOGICAL ANALYSIS STANDARDS PRESENTED

PARAMETERS	INTERNAL STANDARD	ANALYTICAL METHOD
<i>Rto. Aerobios Mesófilos (col/g.)</i>	$< 1 \times 10^5$	Official Method Ministry
<i>Rto. Enterobacteriaceas (col/g.)</i>	$< 1 \times 10^2$	Official Method Ministry
<i>Rto. Anaerobios (col/g.)</i>	$< 1 \times 10^4$	Official Method Ministry
<i>Rto. Staphylococcus aureus (col/g.)</i>	$< 1 \times 10^1$	Official Method Ministry
<i>Rto. Listeria monocytogenes (col/g.)</i>	$< 1 \times 10^2$	Official Method Ministry


## SECTION 8: ALLERGEN INFORMATION / GMOS / IRRADICAION

### Certifies the following information on allergens, under:

"DIRECTIVE 2003/89/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13/EC as regards indication of ingredients present in foodstuffs

-Royal Decree 2220/2004 of 26 November, amending the general rule on labeling, presentation and advertising of foodstuffs, approved by Royal Decree 1334/1999 of 31 July. Subsequent legislation.

ALLERGENS	INTENTIONALLY ADDED			CROSS-CONTAMINATION		
	Yes/ no	Specific and complete name	Nature / function	YES/ no	Specific and complete name	Nature / function
Cereals containing gluten and derivated products	NO	-	-	NO	-	-
Crustaceans and products based on crustaceans	NO	-	-	NO	-	-
Eggs and products based on eggs	NO	-	-	NO	-	-
Fish and products based on fish	YES	Engraulis spp.	-	NO	-	-
Peanuts and peanut based products	NO	-	-	NO	-	-
Soy and soy based products	NO	-	-	NO	-	-
Milk and milk products (including lactose)	NO	-	-	NO	-	-
Nuts and nut products (Ex. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts)	NO	-	-	NO	-	-
Celery and celery based products	NO	-	-	NO	-	-
Mustard and mustard based products	NO	-	-	NO	-	-
Lupine and lupine-based products	NO	-	-	NO	-	-
Molluscs and shellfish based products	NO	-	-	NO	-	-
Sesame seed-based products and sesame seeds	NO	-	-	NO	-	-
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO <sub>2</sub> .	NO	-	-	NO	-	-

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**Certifies the following information on Irradiated Product:**

**The product was not submitted to any irradiation process.**

**Certifies the following information on GMOs (genetically modified organisms), under:**

- Regulation from 1829 to 1803 of 22 September 2003 on genetically modified food and feed (OJ L 268 of 18.10.2003).
- Regulation from 1830 to 1803 of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed produced from GMOs, and amending Directive 2001/18/EC (OJ L 268 of 18.10.2003).

II) OGM	Used as an ingredient
	Yes/No/ Type of component
Ingredients	NO
Sub- Ingredients	NO
Source	NO
Country of Origin	NO
Country Processing	NO
GMOs Information	NO
TRACE Information	NO
Identity Preserved	NO

## SECTION 9: FOOD LEGISLATION APPLICABLE (The most important)

COMMISSION REGULATION (EU) 2022/617 of 12 April 2022 amending Regulation (EC) No 1881/2006 as regards the maximum mercury content in fish and salt.


Royal Decree 1801/2008, of November 3, laying down rules on nominal quantities for products packaged and control of its actual contents.

Royal Decree 930/1992 of 17 July, approving the standard of nutrition labeling of food products. (BOE n.º. 187, 5 August). And its subsequent amendments.

Real Decreto 1334/1999 of 31 July, approving the general rules on labeling, presentation and advertising of foodstuffs. (BOE n.º 202 of 24 August) and its amendments.

Regulation (CE) 178/2002 of January 28, 2002, the European Parliament and Council laying down the principles and requirements of food law, establishing the Spanish Association of Food Safety Authority and laying down procedures relating to food safety.

Regulation (CE) 2074/2005, of December 5, 2005, laying down implementing measures for certain products under the provisions of Regulation (CE) No 853/2004 of the European Parliament and the Council and for organization of official controls in accordance with the provisions of Regulations (CE) No 854/2004 of the European Parliament and Council (CE) No 882/2004 of the European Parliament and the Council, derogating from provisions of Regulation (CE) No 852/2004 of the European Parliament and the Council and amending Regulations (CE) No 853/2004 and (CE) No 854/2004 published in the OJ L 338, 22.12.2005

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Regulation (CE) 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs, published in OJ L 338, 22.12.2005. And its subsequent amendments.

Regulation 852/2004, of April 29, 2004, the European Parliament and Council on the hygiene of foodstuffs

Regulation 853/2004, of April 29, 2004, the European Parliament and Council laying down specific hygiene rules for food of animal origin

Royal Decree 191/2011 of 18 February on the General Sanitary Inspection of Food and Food Businesses

Regulation 420/2011 of the Commission of April 29, 2011, amending Regulation 1881/2006, which sets maximum levels for certain contaminants in foodstuffs

Royal Decree 135/2010 of 12 February, repealing provisions relating to the microbiological criteria for foodstuffs.

## SECTION 10: NUTRITIONAL ANALYSIS

**Average composition based on 100 g. Drained Weight.**

<b>Energy value</b>	210 Kcal (879 kJ)
<b>Fat</b>	9,7 g
<b>From which saturated</b>	2,20 g
<b>Carbohydrate</b>	0.0 g
<b>From which sugars:</b>	0.0 g
<b>Protein</b>	28,9 g
<b>Salt</b>	9.5 g

### ***Engraulis encrasicolus* (Linnaeus, 1758)**



### **FAO Names**


EN - European anchovy; FR - Anchois; SP - Boquerón;

### **Scientific Name with Reference**

*Clupea encrasicolus* Linnaeus, 1758, Syst.nat., 10th ed.:318 (European Seas).

### **Synonyms**

*Engraulis amara* Risso, 1827:456 (southern Europe, ? Nice; see Whitehead & Bauchot, 1986:47);

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*Engraulis meletta* Cuvier, 1829:323 (on *Melet* of Duhamel, 1772; see Whitehead & Bauchot, 1986:49); *Engraulis vulgaris* Nilsson, 1832:25 (Sweden); *Engraulis argyrophanus* Valenciennes, 1848:49 (Atlantic en route for Cape of Good Hope; see Whitehead, 1969a:125); *Engraulis russoi* Dulzetto, 1947:27, figs 1-6 (Messina); Scuderi, 1957:242 (var. *oliveri* from Lago Verde); *Anchoviella guineensis* Rossignol & Blache, 1961:285 (off Cape Lopez, Gabon and Pointe Noire, Congo); Daget & Ittis, 1965:54, fig.29 (Ebrié lagoon, Ivory Coast); Marchal, 1967:1 *et seq.* (West Africa, eggs, larvae, key); *Engraulis guineensis* Fagetti & Marak, 1972:5 (Senegal to Pointe Noire, Congo, larvae); *Anchoa guineensis* Bravo de Laguna & Santaella Alvarez, 1973:32 (21°30' to 16°45'N); *Engraulis encrasicolus* (misspelt *encrasicholus* by many authors) Fage, 1920:6, 33 (Atlantic and Mediterranean races, each with two groups; misspelt *encrasicholus*); Pusanov, 1926:93 (subspecies *atlanticus* and *mediterraneus* after the Atlantic and Mediterranean races proposed by Fage, 1920; also subspecies *maeoticus* of Black Sea); Aleksandrov, 1927:77, 98 (subspecies *atlanticus* on Fage's northern group of the Atlantic race and *aquitanicus* on southern group; also *mediterraneus* and *adriaticus* on Fage's eastern and western groups of the Mediterranean race; also *ponticus* for Adriatic); Majorowa, 1934:18, 19 (subspecies *ponticus*, *natia occidentalis* and *orientalis*); Dulzetto, 1940:397, pis I, II, figs 2,4 (subspecies *symaetensis*, Catania eastern Sicily); Demir, 1963:1 *et seq.* (synopsis of biology); Banarescu, 1964:247, figs 108, 109 (larvae) (Black Sea, subspecies *ponticus*); Svetovidov, 1964a:127, fig.38 (Black Sea, subspecies *ponticus* and *maeoticus*; synopsis, very large bibliography); Demir, 1955a:1 *et seq.* (Revision of 1963 version); Tortonese, 1967:59 (subspecies *ponticus*, *maeoticus*, *symaetensis*, also *E. russoi*); Whitehead, 1967a:125 (types of *argyrophanus*; *meletta* discussed); Wheeler, 1969:126 (Europe, synopsis); CLOFNAM, 1973:111 (full synonymy); Wheeler, 1978:71, 74 (fig.) (Europe, synopsis); Bauchot & Pras, 1980:101, pl.10 (synopsis); CLOFRES 1984:43 (Suez Canal, Gulf of Suez); Lloris *et al.*, 1984:60 (list of Catalan refs); FNAM, 1984:282, fig. (Synopsis, misspelt *encrasicholus*); Whitehead & Bauchot, 1986:30, 31, 49 (types of *argyrophanus*, *guineensis* and *meletta*).