



<div> <div>Arte en el Paladar</div> <div>DON BOCARTE</div>  </div>	TECHNICAL SHEET		ET PT Rev.0		
	CODE	BRAND	PRODUCT	EAN CODE	Nº CE
	BC1000CH	DON BOCARTE	CANTABRIAN CUTTLEFISH WITH ITS INK CROQUETTE ACCOMPANIED BY ALIOLI	8436534810730	ES.26.014327/S CE

		FINAL PRODUCT:	CANTABRIAN CUTTLEFISH WITH ITS INK CROQUETTE ACCOMPANIED BY ALIOLI	CHARACTERISTICS ORGANOLEPTIC MICROBIOLOGICAL PHYSICOCHEMICAL	
		RAW MATERIAL:	Cuttlefish (Sepia Officinalis)	Aspect:	Artisan
		BATCH DESCRIPTION:	Production order, Expiration date Day – Month - Year	Odour:	Cuttlefish indicating the remaining ingredients
				Flavour :	Natural and intense
		SHELF LIFE:	24 months after production	Consistence:	Crunchy on the outside and meaty inside
				Aerobic mesophilic count (cfu / g.)	< 1 x 10 ⁵
LIFESPAN ONCE OPENED:	According to storage conditions	Coliformes count (ufc/g.)	< 1 x 10 ³		
INGREDIENTS	Milk , Cream , Cantabrian cuttlefish (mollusk) (15%), Alioli (7%) (Egg, Garlic, Extra Virgin Olive Oil, Parsley), Butter (milk), Wheat flour (Gluten), Corn starch, Onion, Squid ink (mollusk) (0.5%), Tomato, Water, Breadcrumbs (Flour wheat (Gluten), Water, Salt and Yeast), emulsifier: Xanthan gum, Soy Protein (Soy), Salt, Extra Virgin Olive Oil, Parsley, manzanilla wine (sulfites) and green pepper	DISTRIBUTION TEMPERATURE:	Store at <-18 ° C	Escherichia coli count (ufcl/g.)	< 1 x 10 ¹
		Staphylococcus aureus count(ufc/g.)		< 1 x 10 ²	
		DISTRIBUTION:	Transported in boxes, pallets, ...	Salmonella	Abscence /25 g
				Listeria monocytogenes count (ufc/g.)	< 1 x 10 ²
INTENDED USE:	Must cook before consumption: Fry frozen in very hot oil 3 minutes and observe. If they are a little cold inside, microwave 10 seconds.	NUTRITION DECLARATION (average value per 100g)			
WEIGHT NET (G)	1 kg	INTENT CONSUMPTION:	General public, there are no special considerations.	Energy	772 kJ/ 185 kcal
FORMAT	BAG	OGM INFORMATION	Product No Genetically Modified	Fat	10,3 g
CROQUETTE NUMBER	33 – 35 CROQUETTES.	ALLERGEN INFORMATION	Milk and dairy products Molluscs (Cuttlefish and Squid Ink) Cereal (GLUTEN) Egg Soy	Of which saturates	7,1 g
ORGANOLATING CHARACTERISTICS	The sepia is from the coastal Cantabrian (Puerto de Ondarroa) which gives it a unique flavor and texture. Inside we add a béchamel of a smooth alioli.			Carbohydrate	17,0 g
				Of which Sugars	6,0 g
				Protein	1,1 g
				Salt	1,1 g