

## PRODUCT DESCRIPTIONS

<b>Product Name</b>	Marinated Anchovy Fillet (in Oil)	<b>Code</b>	SAM
<b>Description</b>	It is a product made by addition of sunflower oil on marinated anchovy fillets.		
<b>Ingredients</b>	Marinated anchovy fillets (anchovy fillets, vinegar, salt, citric acid) %75 - 70 - 60, sunflower oil %25 - 30 - 40.		
<b>Usage</b>	<ul style="list-style-type: none"> <li>- Ready to eat.</li> <li>- Drain the oil before usage.</li> </ul>	<b>Consumer group</b>	Caters to consumers of all ages. However, with the allergic effect of fish, use of fish may be improper for people with allergic diseases and hypertensive patients.
<b>Alternative Usage</b>	It can be directly consumed. Salads, pizza, etc. used in products.		
<b>Shelf life</b>	9 Months (from the date of manufacture)	<b>Storage temperature</b>	+2°C / +5°C
<b>Storage Conditions</b>	<ul style="list-style-type: none"> <li>- Cold chain mentioned above must be maintained</li> <li>- As long as fishes are kept in oil they can be stored in the refrigerator about 1 week after opening the package of the product</li> </ul>		
<b>Packaging Alternatives</b>	Thermoform packaging (barket) : 90 gr / 100 gr / 125 gr / 200 gr / 300 gr / 500 gr Injection packaging (tray+lid) : 200 gr / 300 gr / 500 gr / 1 kg / 2 kg		
<b>Produced in</b>	Republic of Turkey	<b>HS Code</b>	1604.16.00.00.00
<b>Fishing Area</b>	FAO 37.4		
<b>International Veterinary Health Control Number</b>	TR 55-0053 (Approved by EU)	<b>Republic of Turkey Ministry of Food, Agriculture and Livestock Company Approval No.</b>	TR 55-0053
<b>Scientific name</b>	Engraulis encrasicolus		

### MICROBIOLOGICAL CRITERIA

Parameters	Sampling plan		Limits		References method
	n	c	m	M	
Aerobic Mesophilic Bacteria	5	2	10 <sup>5</sup>	10 <sup>6</sup>	
Total Coliforms	5	2	93	95	
E.coli	5	2	3	6	
Staphylococcus aureus	5	2	10 <sup>2</sup>	5x10 <sup>3</sup>	EN/ISO 6888-1 or 2
Salmonella			0 / 25 g/ml		EN/ISO 6579
E.coli (O157)			0 / 25 g/ml		ISO 16654
Listeria spp.			0 / 25 g/ml		EN/ISO 11290-1

### CHEMICAL CRITERIA

### HEAVY METALS

Parameters	Sampling plan		Limits		Reference Method	Parameters		Limits
	n	c	m	M		Lead (Pb)		
Histamine	9	2	100 mg/kg	200 mg/kg	HPLC	Cadmium (Cd)		0,30 mg/kg
pH			>3,5 , <4,4			Mercury		0,50 mg/kg

n: number of units comprising the sample

c: number of sample units giving values over m or between m and M

m: The maximum allowable number of defective sample units.

M: Maximum microorganism number allowed in one gram of sample units

<b>Allergen</b>	Anchovy
<b>GMO</b>	---

### LABELLING AND PACKAGING INFORMATION

<b>Label:</b>	<b>Description of Lot number: (Sample: 110001231325)</b>		
<ul style="list-style-type: none"> <li>- Package and product label</li> <li>- Customer or SASTAŞ brand / logo printed on label according to the demand</li> </ul>	<ul style="list-style-type: none"> <li>- (1) : Property of final product,</li> <li>- (1000) : Volume of the package used (tray / barket),</li> <li>- (123) : What day of year the product was manufactured (numerical day out of 365 days)</li> <li>- (13) : Indicates what year the product was produced (last two digit of the year),</li> <li>- (25) : Indicates in which staff group/machine the product was processed</li> </ul>		
<b>Packaging</b>	Shows variety according to the packaging type (see the Logistic chart)		
<b>Palet dimensions</b>	82x120 cm (ISPM.15)		100x120 cm (ISPM.15)
<b>Shipping</b>	TIR - Container (frigo-fric)		

NUTRITION VALUES (Per 100 gr)		FATTY ACIDS (Per 100 gr)		OTHER PARAMETRES (Per 100 gr)	
Parameter	Amount	Parameter	Amount	Parameter	Amount
Energy (kcal) / (kJ)	400 / 1674,72	Total fat (%)	37,9	Omega 3 (%)	4,9
Carbohydrates(%)	0	Saturated (%)	7,01		
Protein (%)	13,2			Monounsaturated(%)	10,77
Phosphorus (mg/kg)	857	Water activity (aw)	0,949		
Calcium (mg/kg)	321			Salt (%)	2,5
Sodium (%)	1,3	Moisture (%)	43,3		
Dietary fiber(%)	3			Polyunsaturated (%)	20,12
Cholesterol (%)	0,04				
Sugar(Total) (%)	0,15				
Starch (%)	<0,3				