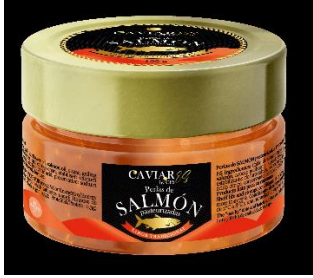
	<b>TECHNICAL SPECIFICATION</b>			
<b>Product name</b>	<b>SALMON pearls pasteurized Fish processing product</b>			
<b>Trademark</b>	<b>CAVIARES by CFS</b>			
<b>Ingredients (allergens are in bold)</b>	<b>Salmon broth</b> (water, <b>salmon 1,5%</b> ), salt, sunflower oil, <b>salmon oil</b> , sugar, gelling agent: sodium alginate; thickeners: carboxymethylcellulose, carrageenan; <b>fish sauce "Squid" (Anchovy extract, salt, sugar)</b> , stabiliser: calcium chloride; colorants: paprika extract and beta carotene; <b>flavorings</b> , acidity regulator: citric acid; preservative: sodium benzoate			
<b>Packing process and heat treatment</b>	Automatic sealed packaging, pasteurization and refrigerator storage			
<b>Organoleptic characteristics</b>	The product has a capsule structure. Pearls are slightly glued together. The size of pearls is from 4.0 to 5.5 mm. The consistency is viscous, sticky, and the pearls sticks to the spoon. The pearls shell is gel-like, strong, elastic, and bursts when pressed. The internal contents of the pearls are liquid and fluid. The color is uniform, from light orange to orange. The color of the eye is dark orange. A slight difference in the color of individual pearls is allowed. The taste and the smell are identical to salmon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight bitter taste is allowed			
<b>Recommendations for use</b>	The product is ready for use. It can be used to cook cold and hot dishes (soups, main meals, fish and seafood dishes, salads, pancakes etc.), snacks (sandwiches, canapés, bruschetta, rolls etc.), as part of sauces and snack pastes, other dishes, as well as a semi-finished product in industrial production	<b>Allergens</b>	<b>Fish</b>	
<b>Shelf life</b>	12 months After opening, store for 7 days	<b>Storage conditions</b>	At temperatures from 2°C to 8°C and relative humidity of no more than 75%	
<b>GMO</b>	Does not contain or originate from genetically modified organisms	<b>Gluten</b>	Gluten-free	
<b>Country of origin</b>	Spain	<b>Sanitary number</b>	RGSEAA 26.016722/J	

MICROBIOLOGICAL CHARACTERISTICS		
Index	Result	Unit of measurement
<i>Aerobic Viable Count, 30°C</i>	<100	cfu/g
<i>Escherichia coli</i>	<10	cfu/g
<i>Salmonella spp</i>	not identified	in 25g
<i>Staphylococcus aureus</i>	< 100	cfu/g
<i>Listeria monocytogenes</i>	< 25	cfu/g
<i>Yeast and Mold</i>	< 100	cfu/g
<i>Total number of anaerobic microbes</i>	< 10	cfu/g

NUTRITIONAL VALUE (AVERAGE VALUES PER 100 G)			
Energy value		506 kJ/ 121 kcal	
Fats, g	12,2	of which are saturated	1,8
Carbohydrates, g	1,8	of which is sugar	0,8
Protein, g	1,0	Salt, g	3,5
Omega 3 (total quantity), g	0,56	Omega 6 (total quantity), g	5,2

Internal code	Trademark	Type of consumer packaging	Net weight (g)	Quantity in the box, pcs	Number of boxes per pallet	EAN 13
	CAVIARES by CFS	Glass jar with metal lid	100	6/24	by agreement	
	CAVIARES by CFS	Glass jar with metal lid	180	12	by agreement	

SUPPLIER DATA			
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