

Anchoviar

*PRODUCT NAME: ANCHOVIAR
Transformed Anchovie product*

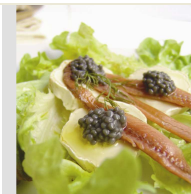


ANCHOVIAR is a unique product made from anchovies, that give the product its distinctive taste.

Its originality and its soft grey colour make it an ideal ingredient for all your dishes, either cold or hot.

INGREDIENTS

Water, Anchovie (30%), Sunflower oil, Potato starch, Salt, Lemon juice, Squid ink, Acidity regulator: citric acid, Stabilizer: xanthan gum and antioxidant: tocopherol-rich extract.



PHYSICAL AND QUIMICAL CHARASTERISTICS

ENERGY VALUE	82 kcal/100g
ENERGY VALUE	343 kjul/100g
PROTEIN (gross) - Kjeldahl Method	2.5 %
INSOLUBLE CARBOHYDRATES	3.7 %
SOLUBLE CARBOHYDRATES	0.2%
CHOLESTEROL - Boehringer Mannheim Method	368 mg/kg
FAT (gross)	4.1%

MICROBIOLOGICAL CHARACTERISTICS

Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):

Aerobic mesophiles	< 1x 10 ³ u.f.c./gr.
Enterobacteriaceae	< 1x 10 ² u.f.c./gr.
Salmonella-Shigela	absence /25 gr.

SHELF LIFE: 18 months

PRESERVATION TEMPERATURE: +5 - +10 °C.

LOGISTICS

PRODUCT	EAN CODE	DUN CODE	UNITS/ BOX	BOXES/ PALLET
Anchoviar 55g	8427610000459	18427610000456	12	464
Anchoviar 120g	8427610000138	18427610000135	12	288