



Product Specification Sheet Grocery

Product Name: "Martel" Flat Fillets of Anchovies in Soy Oil

Item Number: A4252358 **Country of Origin:** Perú

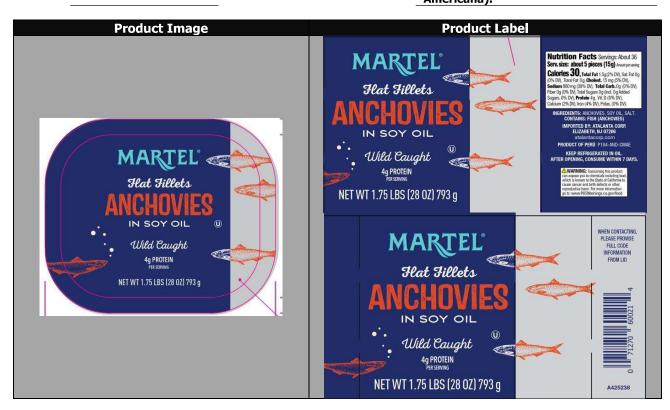
Unit Net Weight: 1.75 LBS (28 OZ) 793 g **Unit Drain Weight:** 1.20 LBS (19 OZ) 544 G

UPC: 0 71270 60021 4 Case/Package Code:

GTIN: 10 0 7127 060021 1 **Unit Can Code/Coding Format:**

P.O. N° xx5236. Number of order, facilitated by client

Lot XXX (correlative number) xx5236 (product code), yydddCA (yy:year, ddd: day julian calendar, CA: Compañía Americana).



	Product Properties
Product Description:	Fillets of anchovies in highly refined soy oil
	Anchovies, Soy Oil, Salt
Ingredient Statement:	Contains: Anchoives
Kosher (Y/N; type)	Y; OU
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (No BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	150 to 180
Easy Open (Y/N; type)	N
Piece Fragments (Range; %)	MAX 12%

Physical Properties:

Color Brown-pink **Aroma & Flavor** Flavor characteristic of fish salted. Pleasant aroma Lightly salted fish smell. **Texture** Firm, solid. Suitable position of fillets. Non visible bottom of the can. Oil covering fillets **Appearance** perfectly Size & Shape Range (mm) 85 - 105 mm Vacuum N/A

Chemical Properties:

pH (range) Titrable Acidity (range) °Brix (range) Salt Percentage - Volhard Method (range) Sulfur Dioxide (range)

% Moisture (range) Free Fatty Acid Value **Peroxide Value** % Salt in water phase

Minimum	Maximum	Target
N/A	N/A	<6.5
N/A	N/A	N/A
N/A	N/A	N/A
14.5 %	16.5%	15.5 %
N/A	N/A	N/A
N/A	N/A	< 54 %
N/A	N/A	N/A
		N/A
N/A	N/A	≥20

Microbiological Properties:

Total Plate Count 1 x10⁵ cfu/g **Yeast and Molds** N/A **Coliforms** N/A Staphylococcus, coagulase positive (S. aureus) Absence/g E.Coli < 10 cfu/g Listeria Absence/25g Salmonella Absence/25g

Nutritionals (*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label) 5 pieces (15g) **Serving Size:** 100g **Servings Per Container:** About 36 **Servings Per Container:** About 5 (drained)

DV%

Calories: **Total Fa** *Changed Sat Tra Cholest Sodium *Changed **Total Ca** *Changed Diet *Cha To

Curated Fat (g): 0 0%	at (g)	1.5	2%
### Part (g): Cerol (mg): 15 5% Cerol (mg): 15 5% I (mg) 880 38% From 2,400-2,300mg: Carbohydrate (g) 0 0% From 300-275g: Cary Fiber (g) 0 0% Added Sugars (g): 0 Added Sugars (g): 4 Vitamin D (mcg) 0.1 0% Protein (g): 4 0% Protein (g): 0 0.1 0% Protein (g): 0	from 65-78g:		
terol (mg): 15 5% 1 (mg) 880 38% from 2,400–2,300mg: arbohydrate (g) 0 0% from 300-275g: tary Fiber (g) 0 0% anged from 25-28g: otal Sugars (g): Added Sugars Protein (g): Vitamin D (mcg) 0.1 0%	:urated Fat (g):	0	0%
(mg) 880 38%	<i>ns</i> Fat (g):	0	
from 2,400-2,300mg: 0 arbohydrate (g) 0 from 300-275g: 0 tary Fiber (g) 0 anged from 25-28g: 0 otal Sugars (g): 0 Added Sugars 0 0% Protein (g): 4 Vitamin D (mcg) 0.1 0%	terol (mg):	15	5%
arbohydrate (g) 0 0% from 300-275g: tary Fiber (g) 0 0% anged from 25-28g: otal Sugars (g): 0 Added Sugars 0 0% Protein (g): 4 Vitamin D (mcg) 0.1 0%	(mg)	880	38%
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tary Fiber (g) 0 0% anged from 25-28g: otal Sugars (g): 0 Added Sugars 0 0% Protein (g): 4 Vitamin D (mcg) 0.1 0%	arbohydrate (g)	0	0%
aanged from 25-28g: 0 otal Sugars (g): 0 Added Sugars 0 0% Protein (g): 4 Vitamin D (mcg) 0.1 0%	from 300-275g		
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Added Sugars 0 0% Protein (g): 4 0% Vitamin D (mcg) 0.1 0%	anged from 25-28g :		
Protein (g): 4 Vitamin D (mcg) 0.1 0%	otal Sugars (g):	0	
Vitamin D (mcg) 0.1 0%	Added Sugars	0	0%
	Protein (g):	4	
from 400IU (10µg) – 20µg :	Vitamin D (mcg)	0.1	0%
	from 400IU (10µg) – 20µg :		

Per

Serving

30

Calories: Total Fat (g) *Changed from 65-78g: Saturated Fat (g): Trans Fat (g): Cholesterol (mg): Sodium (mg) *Changed from 2,400-2,300mg Total Carbohydrate (g) *Changed from 300-275g Dietary Fiber (g) *Changed from 25-28g : Total Sugars (g): **Added Sugars**

Protein (g):

*Changed from 400IU (10μg) – 20μg

Vitamin D (mcg)

Serving 180 8 10% 2 10% 0 80 27% 5850 254% 0 0% 0 0% 0 0 0% 25 4% 0.68

DV%

Per

*Changed

Calcium (mg)	25	2%
*Changed from 1,000—1,300mg		
Iron (mg):	0.4	4%
Potassium (mg)	35	0%

Calcium (mg)
*Changed from 1,000—1,300mg
Iron (mg):
Potassium (mg)
*Changed from 3,500-4,700mg

154.6	15%
2.8	20%
220	6%

^{*}Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging			
Individual Unit Dimension:	4.7" x 3.8" x 3.2"	Case Gross Weight:	45 Lbs
Case Dimensions (in):	16.75" x 13.5" x 7"	Storage Practice:	Keep refrigerated
Case Cube (ft^):	0.916	Storage Temperature:	33 - 40 °F
Block & Tier:	8 x 5	Shipping Temperature:	33 - 40 °F
Cases Per Pallet:	40	_	

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	No
Eggs	No	No	No
Fish	Yes	Yes	Yes
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

Prop 65 Warning: Consuming this product can expose you to chemicals including lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/food.

^{*}Changed from 3,500-4,700mg

Updated: May 26, 2023

Supplier No.	S30064