

## **RH Amar Product Specification**

Date Created:		01-Feb-13		Date revised:		10-Aug-14			
Created by: Nic		Nick M	ason	Approved by:	Markus Endt				
Product:	roduct: Anchovy Fillets in Vegetable Oil		Brand Name:	Cooks & Co (CC031)					
Product Description:			Anchovy fillets in vegetable oil						
Product Ingre	edients:								
Ingred	ient ( <b>QUID - in</b>	order)	%	Country of Ori	E-Number				
	Anchovies		69	Morocco					
	Vegetable oil		31						
Salt	t (from anchov	ies)	15						
Breakdown an	y compound in	gredients abov	e. E.g. milk	chocolate, mayonnaise, r	nustard, brine	2.			
Country of Pr	oduct manufa	cture:		Mor	оссо				
Site details of	Product manu	ufacture:	Agadir C	Agadir Ocean, Route de Taroudant, Aziou ait Melloul, Morocco					
Sensory Attri	butes:								
Appearance:	Typical slende	r anchovy fish	fillets in oil						
Colour: Brow	n with hints of	pink flesh							
Flavour: Salt	y, fish - typical	of anchovy							
Texture: Soft,	, tender but no	ot broken							
Aroma: Typic	cal of fish								
Chemical Ana	alysis:	Targ	get	Frequency	1	Folerances			
Size - thickne	SS	0.30	m	each batch		±0.1cm			
Size - width		1.3cm		each batch		±0.4cm			
Size - length		9.4cm		each batch		±2.5cm			
Salt		15%		each batch		min 15%			
рН		>4.	2	each batch		<5.6			
aW		<0.8		each batch					
Moisture		<55%		each batch					

Microbiological Specification	Target Frequ		uency	Tolerances	
Total viable count	0 cfu/g each		batch		
Yeasts					
Moulds					
Histamine	<200ppm	each	batch		
Staphylococcus aureus	Negative	each	batch		
Salmonella (absent in 25g)	Absent	each	batch		
E. coli	Absent	each	batch		
Coliforms					
Clostridium perfringes					
Clostridium botulinum					
Listeria sp.					
Allergen Information (Contains - yes / no)					
	Contains (intentional yes / no)	ly added -	Contains trace (through cross- contamination - yes / no)		
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) ( excl. wheat glucose syrup)	No		No		
Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)	No		No		
Eggs (inc. Lecithin if from Egg Source)	No		No		
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	No		No		
Peanuts	No		No		
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	No		No		
Fish (exc isinglass – fining agent in beer)	Yes - Anchov	У	Yes		
Molluscs	No		No		
Crustaceans	No		No		
Celery (Inc. Celeriac)	No		No		
Mustard	No		No		
Sesame Seeds	No	No		No	
Sulphur Dioxide (<10mg/Kg, inc. Sulphites)	No		No		
Lupin	No			No	
Genetically Modified Materials (assess maize & soya)	No		No		
Engineered Nanomaterial	No		No		
Vegetable Oils (please specify individual types)	Sunflower o	il	No		

Transfat ma	terial (excluding	naturally		No		No		
occurring Trans fats)			NO			NO		
Caffeine			No			No		
Pesticide Residues			No			No		
Irradiated material				No		No		
Added colours				No		No		
Added prese	ervatives		Salt			No		
Antioxidants	S			No		No		
Azo & Coal t	tar dyes , BHA/B	HT,	No			No		
Benzoates			NO					
MSG / Gluta				No		No		
	ed Vegetable Pr getable Protein			No		No		
Nutrition	al Declarations ( 100ml)	per 100g /	Calcu	lated	Yes / No	Analysed	Yes / No	
Energy (kJ)			67	70	Yes			
Energy (kcal	)		16	50	Yes			
Fat			6	5	Yes			
	Saturate		2	2	Yes			
of which	Mono- unsatu	irate						
	Polyunsaturat	ed						
Carbohydra	te		(	)	Yes			
	sugar		0		Yes			
of which	polyols							
	starch							
Fibre								
Protein			2	8	Yes			
Sodium			6		Yes			
Salt		15		Yes				
	s & minerals on	a sonarato sh						
	been previous	•		acti to speci				
•	ark (milk & mea		rts) N/A					
EU fieaitíí fi	iark (miik & mea	it base produc	LIS) <b>N/A</b>	Sonving	/Portion			
Pack size		365g	Serving /Portion size?		(252g Drained)			
Recognised Accreditations (please attach proof)		Organic			Freedom Foods			
BRC / IFS Yes		Kosher		Yes	Halal			
ISO No		Free Range			Protected Designation of Origin?			
Other: IFS								

Packaging Detail:	Unit desc	cription:	Tin Case de		cription:	Shrink wrap pack			
Breakdown of primary packaging with weights				printed tin 36.3g					
Breakdown of secondary packaging with weights				287g plastic shrink wrap					
Breakdown of tertiary packaging with weights									
Cases per laye	er				ç	)			
Layers per pa	llet				8	3			
Product Shelf	life (min at de	livery)			180	days			
Product shelf	life overall				545	days			
Expression of	shelf life		Best l	pefore	Best bef	ore end	Use by		
Method of Be (explanation of	est before codin of coding)	ng			In k	jet			
Storage Cond	itions - please	specify:	Store cool and awy from source of heat or direct sunlight						
Storage befor	e opening:		Store cool and awy from source of heat or direct sunlight						
Storage after	opening:		Store refrigerated for max 7 days after opening						
	Vegetarian	No	)	Coeliac Yes / No					
Cuitability	Vegan	No	)	Lactose Intolerant			Yes / No		
Suitability	Diabetic	Yes /	No	Halal			Yes / No		
	Kosher	Yes /	No Yes / No			Yes / No			
Ethical Tradin	g (please inclu	de evidence d	of the belov	v points)					
Does your company have an Ethical Sourcing & Trading Policy				Yes					
ls your comp	any audited by body		1ETA audit	No					
Does your company pay market/industry related wages (at least - government minimum living wage)				Yes					
ls your busi Se		Yes							
Do you have s responsible fo Environment	nat is	Yes							
Do you have a HSE Policy (please attach)				No					
Site Contact details				Markus Endt - RH Amar					
Main Technical Contact				Markus Endt - RH Amar					
Main Commercial Contact				Markus Endt - RH Amar - 07988818285					
24 hours Eme	24 hours Emergency contact					Markus Endt - RH Amar - 07988818285			

	DIAC		DDUCTION OF SALTI	
1) COPI	Fresh anchovies reception	P	resalted anchovies reception	Salted/matured anchovies reception
	*	_		
27 COP2	Pre-salting			
	*			
5) COPS 📘	Washing in brine/salting	-		
	*	_		
4)	Beheading/Eviscerating			
	*			
9 L	Addition of salt/drums filling			
	*	_		
6)	Storage/maturation	4		
	•			
1) CCP4	Washing			
	•			
<i>6) COPS</i>	Spin drying			
	•			
97	Cutting with cissors			
	*			
10700196	Storage in brine			
	•			
117 00195	Spin drying			
	•			
1270097 🛛	Fileting/canning	•		
	•			
157	Filling of glass jars/buckets			
	• •			
14)	Filling (oil)			
	•			
157 CCP8	Seaming/Capping/closing			
	•			
16)	Rinsing/cleaning			
	↓ Í			
17)	Labeling/coding/casing			
16700199	Storage of finished product			