



PRODUCT SHEET

DATE: 30/11/2018 N° EDITION: 01/18
 PRODUCT NAME: LIGHTLY FLOURED SQUID
 CODE: 05CHE5019IBC
 DESCRIPTION: LIGHTLY FLOURED SQUID
 SUPPLIER: CONGALSA S.L.
 ADDRESS: Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña. España
 CONTACT PHONE: +34 902364646



PRODUCT DESCRIPTION

NET WEIGHT 1Kg TU1: 970g TU2: 985g
 FORMAT 4x1
 BRAND IBERCOOK
 CUTTING WIDTH 25-30 mm +rejos
 NAME LIGHTLY FLOURED SQUID
 % BREADING 30% (+-3%)
 PIECES/BAG 50-70 pieces
 BAR CODE BOX 8411076010596
 BAR CODE BAG 48411076010594

INGREDIENTS

INGREDIENTS: SQUID (70%), breading (30%): breadcrumbs (WHEAT flour, water, salt, yeast), WHEAT flour, rice flour, modified cornstarch, dextrin of tapioca, sunflower oil, salt and enhancers (E-450i, E-500ii).

ALLERGY ADVICE

CONTAINS Molluscs and gluten.
 CAN CONTAIN TRACES OF Cow milk, egg, fish and crustaceans.

NUTRITIONAL VALUES

Average values per 100 g:

ENERGETIC VALUE	CARBOHYDRATES	FATS	PROTEINS	SALT
796 kJ/ 190 Kcal	11,6 g	12g	8,95 g	1,35 g
	OF WHICH SUGARS	OF WHICH SATURATES		
	0,9 g	2,2 g		

LOT NUMBER/BEST BEFORE DATE

IDENTIFICATION OF THE LOT BEST BEFORE END CCCCCCAAAAMMDDL, CCCCCC= code, AAAA=year, MM=month, DD= day , LL =Line
 MM/AAAA, MM=month, AAAA=year, 549 days

CONSERVATION MODE

STORAGE CONDITIONS Keep at -18°C
 TRANSPORT CONDITIONS Those for a deep frozen product

STORAGE INSTRUCTIONS

DEEP FRYER: Do not thaw the product. Fry in oil very hot (180°C) for 1-1:30 minutes until well browned. FRYING PAN: Do not thaw the product. Fry in oil very hot (180°C) for 1:30-2 minutes until well browned. Turn them during frying to form a crunchy cover.

EXPECTED USE

Cooking before consumption. The cooked must achieve a minimum of 75° for 20". For all types of consumers, except babies and allergic to any ingredient.

PRODUCT PRESENTATION

		DIMENSIONS	INTERNAL CODE
TYPE OF PACKAGING	BOB. IBERCOOK CHIPIRON ENHARINADO 1Kg	250X350mm	12IBC012
PACKAGING	CARTON Nº9 IBERCOOK CHIPIRON	400X265X150	11IBC019
PALLETIZING	Europalette Nº bags/carton Nº of cartons/pallet Nº of cartons/layer Nº of layers Nº of kgs/pallet Height	120cm x 80cm 4 117 9 13 468 210cm	

ORGANOLEPTIC CHARACTERISTICS

Colour Golden
 Flavour Characteristic of the product
 Smell Characteristic of the product
 Texture Soft and crunchy

PHYSICAL CHARACTERISTICS

TEST	STANDARD	MAX	MIN	FREQUENCY OF ANALYSIS	PLACE
STRIPS		6 pieces/Kg		3 times per shift	End of line
GAPS		11 pieces/kg		3 times per shift	End of line
IRREGULAR FORMS		4 pieces/Kg		3 times per shift	End of line
SINGLE GROUNDS/ BROKEN PIECES		5% by weight		3 times per shift	End of line
% QUALITY			90%	3 times per shift	End of line
OPEN BAGS		ABSENCE		3 times per shift	End of line
UNMARKED BAGS		ABSENCE		3 times per shift	End of line
DEFECTIVE BOXES		ABSENCE		3 times per shift	End of line



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CHEMICAL CHARACTERISTICS

TEST	TOLERANCE	LAB (I/E)	FREQUENCY OF ANALYSIS	PLACE
CADMIUM (en materia prima)	1 ppm.	External	According supplier plan control	Raw material reception

MICROBIOLOGICAL CHARACTERISTICS

TARGET (m)	MAX (M)	SAMPLE	ANALYSIS METHOD	LAB (I/E)	FREQUENCY OF ANALYSIS
AEROBIOS MESÓFILOS REVIEW* ufc/g:	1x10 ⁵	1x10 ⁶	n=5 c=2	PLATE COUNT	Internal Each batch
ENTEROBACTERIAS (lactose +)* ufc/g:	1x10 ³	1x10 ⁴	n=5 c=2	COLI ID	Internal Each batch
E. COLI ufc/g:	1x10	1x10 ²	n=5 c=2	COLI ID	Internal Each batch
LISTERIA MONOCYTOGENES ufc/g:	1x10 ²	1x10 ²	n=5 c=0	MINI VIDAS	Internal Each batch
SALMONELLA spp:	Absence/25g	Absence/25g	n=5 c=0	MINI VIDAS	Internal 1 time per week
STAPHYLOCOCCUS ufc/g:	1x10	1x10 ²	n=5 c=2	RPFA	Internal Each batch

* The exceedance of the objectives specified in this file will be treated as indicators of hygiene Congalsa to improve these fabrications, but i no case consitute a rejection of the marketing of the affected lot.

GMO's

The supplier certifies that neither the final product, nor the ingredients included in its composition, come from GMOs and they haven't been polluted with genetically modified DNA or proteins.

SUPPLIER

NAME: CONGALSA S.L.
 ADDRESS: Pol. Ind. A Tomada Parcelas 13,14 and 15. A Pobra do Caramiñal 15940 A Coruña
 COUNTRY: España
 EU APPROVAL NUMBER: ES 26.07741/C CE
 QUALITY CERTIFICATIONS: IFS and BRC

PACKAGING'S LABEL

05 / 2019
 0168292017111033
 14:46

BOX'S LABEL

Consumir preferentemente antes del fin de/ Ten minste houdbaar tot/
 Best before/ À consommer de préférence avant fin/ Mindestens
 haltbar bis Ende/ Mindest haltbar/ Consumir de preferência antes do
 fim de/ Hållbarhet/ Da consumarsi preferibilmente entro fine di:
 Una vez descongelado, no volver a descongelar./ Eenmaal ontdooit niet
 opnieuw invriezen./ Do not refreeze after thawing./ Ne jamais recongeler un
 produit décongelé./ Nach dem Auftauen nicht wieder einfrieren./ Ikke
 genfrysnes når indholdet er tøet op./ Não voltar a congelar após o
 descongelamento./ Når den har tinnats ska den inte frysas igen./ Una volta
 scongelato, non ricongelare.

05 / 2019



LOTE/LOT/BATCH/LOT/LOT NUMBER/BATCH/LOTE/BATCH/LOTTO:
 0168292017111033

(01)48411076010594(15)190500(10)0168292017111033

APPROVED	CUSTOMER	QUALITY	SALES DPT.
NAME DATE AND SIGNATURE		Belén Sanmartín	José Ramón Núñez