



PRODUCT SPECIFICATION



DATE 16/03/2023
PRODUCT BATTERED RINGS
ARTICLE CODE 29ASP4026IBE
DESCRIPTION Preformed ring that is subsequently coated.
COMPANY CONGALSA S.L.
ADDRESS Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña. España
PHONE NUMBER +34 902364646

Nº EDICION: 01/23

PRODUCT DESCRIPTION

NET WEIGHT 1000g
FORMAT 8x1
BRAND IBERCOOK ESTE
COMMERCIAL NAME BATTERED RINGS
CIENITIFIC NAME Dosidicus gigas
INTERNAL DIAMMETER IN RAW MATERIAL 3-6cm
RING WEIGHT WITHOUT BATTER 7,5-8g
% BATTERING 60%
PIECES/KG 47-57
BAR CODE BAG 8411076015744
BAR CODE BOX 88411076015740

TU1: 985g

TU2: 970g



INGREDIENTS

INGREDIENTS LIST JUMBO SQUID (MOLLUSCS), water, WHEAT flour (GLUTEN), breadcrumbs (WHEAT flour (GLUTEN), water, salt, yeast), starch, sunflower oil, sugar, salt, thickeners (E-461, E-407, E-417), raising agents (E-450, E-500), glucose syrup, dextrose, stabilizer (E-452), concentrated lemon juice and colour (E-101).

ALLERGENS

CONTAINS MOLLUSCS, GLUTEN.
MAY CONTAIN TRACES OF FISH, EGG, CRUSTACEAN, MILK, MUSTARD AND SOY.

NUTRITIONAL VALUES

Average values per 100 g:

Energy	Fats	Carbohydrates	Proteins	Salt
872,4kJ/ 208,5Kcal	6,3g	31,5g	6g	2g
	Saturated fats	Sugars		
	0,7g	0,7g		

BATCH NUMBER/ BEST BEFORE DATE

BATCH NUMBER CCCCCCYMMDDL HHHH CCCCC: Product code; YYYY: Year; MM: Month; DD: Day; LL: Production line; HHHH: Hour.
BEST BEFORE DATE 549 days after production date (18 months)

STORAGE INSTRUCTIONS

STORAGE INSTRUCTIONS Keep at ≤ -18°C
CONDICIONES DE TRANSPORTE Those of frozen product.

COOKING INSTRUCTIONS

Fryer / Pan: Do not defrost. Fry in plenty of hot oil (180°C) for approximately 1-2 minutes, until golden brown. Oven: Do not defrost. Preheat the oven at 210°C for 10 minutes. Use fan option supplying heat from above and below. Add the product without thawing on a baking sheet lined with parchment paper. Cook for 11-12 minutes at 210°C. Remove from the oven and consume hot.

EXPECTED USE

Cook before consumption at a minimum core temperature of 70°C for 2'. Apt for consumption of any consumer except nursing babies and allergics to any of the components.

PRESENTATION OF THE PRODUCT

		DIMENSIONS	WEIGHT	INTERNAL CODE
PACKAGING	Ibercook bag	250x370 mm	14g aprox.	12IBC113
MASTERCARTON	Ibercook carton	400 X 265 X 285mm	320 g ±4%	11IBC134
PALLETISING	Europalette	120cm x 80cm		
	Nº bags/carton	8		
	Nº of cartons/ pallet	63		
	Nº cartons/ layer	9		
	Nº of layers	7		
	Nº of bags/ pallet	504		
	Nº of net kg/ pallet	504		
	Height	215cm		

ORGANOLEPTIC CHARACTERISTICS

COLOUR Golden
FLAVOUR Seafood
ODOUR Characteristic
TEXTURE Tender and crunchy



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PHYSICAL CHARACTERISTICS

TEST	COMPOSITION	TOLERANCE	FREQUENCY OF ANALYSIS	PLACE
STRIPS	2%		3 times per shift	End of the line
CLOSED	1 piece/Kg		3 times per shift	End of the line
GAPS	4 pieces/Kg		3 times per shift	End of the line
GLUED	2 pieces/Kg		3 times per shift	End of the line
EIGHTS	2 pieces/Kg		3 times per shift	End of the line
SEMI CLOSED	4 pieces/Kg		3 times per shift	End of the line
BURNED	Absence		3 times per shift	End of the line
% QUALITY		90%	3 times per shift	End of the line
DEFECTIVE SEALING	absence		3 times per shift	End of the line
NOT PRINTED BAGS	absence		3 times per shift	End of the line
DEFECTIVE CARTONS	absence		3 times per shift	End of the line

CHEMICAL CHARACTERISTICS

According to analytical plan of raw material and finished product.

MICROBIOLOGICAL CHARACTERISTICS

	TARGET (m)	LIMIT (M)	SAMPLE	ANALYSIS METHOD	LAB (I/E)	FREQUENCY OF ANALYSIS
AEROBIC MESOPHILIC REVIEW* ufc/g:	1x10 ⁵	1x10 ⁶	n=5 c=2	PLATE COUNT	Internal	Each batch
ENTEROBACTERIACEAE (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 AUREUS 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 in no case constitute 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 INFORMATION

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

LABELLING OF THE SALES UNIT

Best before end: **09/ 2024**

Batch: **0241182023031635** 13:08

NET WEIGHT: **1000 ge**

BATTERED RINGS

Pre-cooked deep frozen product. Keep at $\leq 18^{\circ}\text{C}$. Do not refreeze after thawing.

Battered formed rings made of squid.

INGREDIENTS: JUMBO SQUID (MOLLUSCS), water, WHEAT flour (GLUTEN), Bread crumbs (WHEAT (GLUTEN) flour, water, salt, yeast), starch, sunflower oil, sugar, salt, thickeners (E-461, E-407, E-417), raising agents (E-450, E-500), glucose syrup, dextrose, stabilizer (E-452), concentrated lemon juice and colour (E-101). 60% Battered. May contain traces of Fish, egg, crustacean, milk, mustard and soy.

COOKING INSTRUCTIONS: Fryer / Pan: Do not defrost. Fry in plenty of hot oil (180°C) for approximately 1-2 minutes, until golden brown.

Oven: Do not defrost. Preheat the oven at 210°C for 10 minutes. Use fan option supplying heat from above and below. Add the product without thawing on a baking sheet lined with parchment paper. Cook for 11-12 minutes at 210°C. Remove from the oven and consume hot.

Nutritional values per 100 g: Energy value: 872,4KJ/ 208,5Kcal; Fat: 6,3g; of which saturated: 0,7g; Carbohydrates: 31,5g; of which sugars: 0,7g; Protein: 6g; Salt: 2g.

Produced by: Congalsa, S.L. Polígono Industrial A Tomada, parcelas 13,14 y 15. 15940 A Pobra do Caramiñal. A Coruña (Spain).



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LABELLING OF THE MASTERCARTON

BATTERED RINGS 8x1Kg

Consumir preferentemente antes del fin de: / Най-добър до: / Spotřebujete nejlépe do: / Najbolje upotrijebiti do: / Ανάλωση κατά Προτίμηση πριν από το τέλος: / A fogyasztás lehetőleg 10 / 2023
ajánlott ezen dátum előtt: / Najlepiej spożyć przed: / A se consuma, de preferință, înainte de sfârșitul lui: / Najbolje upotrebiti do: / Best before end:

Lot: / Лот: / Da: / Šarže: / Broj proizvodne serije: / Лот: / Csomagot: / Partii: / Lotul: / Lot: / Batch:

0241182022042035

PESO NETO / НЕТО ТΕΛΗ / CISTĂ HMOTNOST / НЕТО ТЕЖИНА / ΚΑΘΑΡΟ ΒΑΡΟΣ / NETTÓ TÖMEG / MASA NETTO / GREUTATE NETA / NETO MASA / NET WEIGHT: 8Kg

Una vez descongelado, no volver a congelar. / Водити до розмороженого, не заморажувати повторно. / Po rozmrožení již ne zamrazujte. / Jednom odmrznuti proizvod ne smije se više zamrzavati. / Δέν επιτρέπεται εκ νέου καταψύξη μετά την απόψυξη. / Felolvasztás után ne fagyassza újra! / Po rozmrozeniu nie zamrażać ponownie. / După ce ați decongelat produsul, nu-l mai congelați din nou. / Ne odmrzavati nakon što se odleđi. / Pre-cooked deep frozen product. Keep at ≤-18°C. Do not refreeze after thawing.



(01)88411076015740(15)231000(10)0241182022042035

Produced by: Congalsa, S.L. Polígono Industrial A Tomada, parcelas 13,14 y 15. 15940 A Pobra do Caramiñal. A Coruña (España).

APPROVAL	CUSTOMER	Quality Department	Sales Department
Name Date and signature		Belén Sanmartín	Elba Díaz