



## PRODUCT SHEET



DATE: 11/11/2020 EDITION N° 03/20  
 PRODUCT NAME: BATTERED MUSSELS  
 CODE: 05MJRBO231BE  
 SUPPLIER NAME: 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: 985g TU2: 970g  
 FORMAT 6X1Kg  
 BRAND IBERCCOOK ESTE  
 NAMEL BATTERED MUSSELS  
 PIECES/BAG 120-140  
 LATIN NAME Mytilus Chilensis.  
 FAO ZONE Aquaculture  
 % PANE 60% +/-2%  
 BAR CODE BAG 8411076014976  
 BAR CODE BOX 68411076014978



### INGREDIENTS

MUSSEL (MOLLUSC) (40%); Battering (60%): Water, WHEAT FLOUR (GLUTEN), breadcrumbs (WHEAT flour (GLUTEN), water, salt, yeast), starch, sunflower oil, salt, raising agents (E-450i, E-500ii), concentrated lemon juice, LACTOSE, thickener (E-417), garlic powder and colour (E-101).

### ALLERGY ADVICE

CONTAINS: Gluten, molluscs and lactose.  
 MAY CONTAIN TRACES OF: Egg, fish, crustaceans and milk protein.

### NUTRITIONAL VALUES

AVERAGE VALUE PER 100 g:	ENERGY VALUE	CARBOHYDRATES	FATS	PROTEINS	SALT
	791,07 KJ	24,97g	6 g	8,73 g	1,15g
	188,8 Kcal	OF WHICH SUGARS	OF WHICH SATURATES		
		0,8g	0,91g		

### LOT NUMBER/BEST BEFORE DATE

IDENTIFICATION OF THE LOT CCCCCAAAAMDDLL H# CCCCCC: Code; AAAA: Year; MM: Month; DD: Day;  
 LL: Line; HHHH: Time.  
 CONSUMPTION DATE MM/AAAA MM: Month; AAAA: Year.  
 BEST BEFORE END 549 days. (18 months)

### STORAGE INSTRUCTIONS

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

### HOW TO USE

Deepfrier/Frying pan: Without thawing, deep fry in very hot oil (180°C) for about 2 to 2,30 minutes until golden brown. For a crispy breading, turn over the product at about half the frying time (frying pan). Drain well before serving. Suggestion: fry only some pieces at a time to avoid lowering the oil temperature. Oven: Pre-heat the oven at 210°C for about 10 minutes. Place the unthawed breaded mussels on a non-stick baking tray at medium height and bake in a fan assisted oven heating upper and lower parts for 6-8 minutes. Turn over the product at about half the baking time.

### EXPECTED USE

This product needs to be cooked thoroughly before consumption reaching a core temperature of 75°C for at least 2'. For all types of consumers, except infants and allergic to any ingredient.

### PRODUCT PRESENTATION

		DIMENSIONS	INTERNAL CODE
PRIMARY PACKAGING	Mussel Ibercook Este Bag	250x340mm	(12IBC090)
SECONDARY PACKAGING	Ibercook Este Carton Box	600X200X150mm	(11IBC114)
PALLETIZING	European pallet	120 x 80 cm	
	N° of bags per Master cart	6	
	N° of Master cartons	104	
	N° Cartons per layer	8	
	N° of layers	13	
	N° of kilos	624	
	Height	210cm	

### ORGANOLEPTIC CHARACTERISTICS

COLOUR Golden  
 FLAVOUR Characteristic of the product  
 ODOUR Characteristic of the product  
 TEXTURE Characteristic of the product



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### PHYSICAL CHARACTERISTICS

TEST	STANDAR	MAX	MIN	FREQUENCY OF ANALYSIS	PLACE
% QUALITY			90%	hourly	end of line
GAPS		2 pieces/Kg		hourly	end of line
GLUED		3 Pieces/kg		hourly	end of line
BURN		Absence		hourly	end of line
DEFECTIVE SEALING		Absence		hourly	end of line
DEFECTIVE BAGS		Absence		hourly	end of line
UNMARKED BAGS		Absence		hourly	end of line
DEFECTIVE BOXES		Absence		hourly	end of line

### CHEMICAL CHARACTERISTICS

			FREQUENCY OF ANALYSIS	PLACE
CADMIUM	1 ppm		According supplier plan control	Raw material reception
MERCURY	0,5 ppm		According supplier plan control	Raw material reception
LEAD	1,5 ppm		According supplier plan control	Raw material reception

### MICROBIOLOGICAL CHARACTERISTICS

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

### 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 y 15. A Pobra do Caramiñal 15940. A Coruña.  
 COUNTRY: España  
 EU APPROVAL NUMBER: ES 26.07741/C CE  
 QUALITY CERTIFICATIONS: IFS y BRC



PRODUCT SHEET



DATE: 11/11/2020 EDITION N° 03/20  
 PRODUCT NAME: BATTERED MUSSELS  
 CODE: 05MJRB0231BE  
 SUPPLIER NAME: CONGALSA S.L.  
 ADDRESS: Pol. Ind. A Tomada Parcelas 13,14 y 15. A Pobra do Caramiñal 15940. A Coruña. España  
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PACKAGING 'S LABEL

À consommer de préférence avant fin: 05/2022 14:15  
 Lot: 0220542020111135

MOULE PANNE  
 Produit pré-frit surgelé. Ne jamais recongeler un produit décongelé. À conserver à -18°C.  
 INGRÉDIENTS: Ingrédient : MOULE panée: MOULE (MOLLUSQUE) 40%; panure 60%: Eau, farine de BLE (GLUTEN), chapelure (farine de BLE (GLUTEN), eau, sel, levure), amidon, huile de tournesol, sel, anti agglomérant (E-450i, E-500ii), jus de citron concentré, LACTOSE, épaississant (E-417), ail en poudre et colorant (E-101). Peut contenir des traces d'oeuf, poisson, crustacés, protéine de lait.  
 MISE EN OEUVRE: FRITEUSE/POËLE: Ne pas nécessaire décongeler le produit. Frire dans une huile bouillante (180°C) pendant 2 à 2:30 min jusqu'à que le produit soit bien doré. Dans une poêle, retourner le produit à la moitié du temps pour former une couverture plus croustillante. Egoûter le surplus d'huile après frire le produit. SUGGESTION: Frire peu d'unité à la fois pour éviter de baisser la température de l'huile. FOUR : Préchauffer le four à 210°C pendant 10 minutes. Mettre les moules panées sans décongelation préalable, dans une barquette avec papier four. Mettre dans le four pendant 6 à 8 minutes avec la chaleur par en haut et en bas et avec le ventilateur en marche. Retourner le produit à la moitié du temps de cuisson  
 VALEUR NUTRITIONELLE pour 100g; Energie: 791,07KJ/ 188,8Kcal; Matières grasses: 6g; don t acides gras saturés: 0,91g; Glucides: 24,97g; dont sucres: 0,8g; Protéines: 8,73g; Sel: 1,15g.  
 PRODUIT PAR: Congalsa, S.L. Pol. Ind. A Tomada, parcelas 13,14 y 15. 15940 A POBRA DO CARAMIÑAL. A CORUÑA (ESPAGNE).

DISTRIBUTOR IN ROMANIA: SC GROENLANDA Serv Srl, Str. Somesul Rece 95, ap. 27, Sector 1, Bucuresti. Tel 0773.833.665 www.groenlanda.com.ro <http://www.groenlanda.com.ro>

DISTRIBUTER ZA SRBIJU: "PRINCIPAL DUO" DOO, Dakona Avakuma bb, Trnava, 32000 Čačak, Republika Srbija, Tel. 032/370-790

BOX 'S LABEL

MOULE PANÉE 6X1Kg

Produit pré-frit surgelé. Ne jamais recongeler un produit décongelé. À conserver à -18°C.

Consumir preferentemente antes del fin de: / Të konsumohet mundësisht para fundit të: / Najbolje upotrijebiti do datuma: / Najbolje upotrijebiti do: / Κατανάλωση κατά προτίμηση πριν από: / Употреблять до: / Najlepiej sprószyc przed koncem: / A se consuma, de preferinta, înainte de sfârșitul lui/ Najbolje upotrebiti do/ A consommer de préférence avant fin:  
 05 / 2022

Lote: / Gjumueshmërisia: / Koleina: / Broj proizvodne serije: / Партида: / Пакување: / Partii: / Lotul: / Обавезна Шаржа/ Lot:  
 0220542020111135

PRODUIT PAR: Congalsa, S.L. Pol. Ind. A Tomada, parcelas 13,14 y 15. 15940 A POBRA DO CARAMIÑAL. A CORUÑA (ESPAGNE).

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APROVED		Client		Supplier		Sales Department	
Name				Quality Department		Diana Jamardo	
Date and Signature				Belén Sanmartín			