



PRODUCT:	
TUNA IN BRINE	
LEGAL NAME	TUNA IN BRINE
BRAND	RIBEIRA
FORMAT	Bag 1000 g

GENERAL INFORMATION			
BUSINESS NAME	FRINSA DEL NOROESTE SA		
DIRECTION	<p>Commercial address</p> <p>Frinsa del Noroeste SA Avenida Ramiro Carregal Rey, Parcela. 29. Polígono Industrial de Xarás, 15969, Ribeira (A Coruña) Spain</p> <p>Production:</p> <p>Imported by Frinsa del Noroeste SA. Packed in Ecuador / Ghana / Senegal.</p> <p>Authorized suppliers for export to the EU.</p>		
MANUFACTURER AUTHORIZATION CODE	Indicated on each bag and box		
Contact	E-mail	Telephone 1	Phone 2
General		(+34) 981 83 50 05	
Quality / Customer Service	quality@grupofrinsa.com / atencioncliente@grupofrinsa.com	(+34) 981 83 50 05	
Crisis management	quality@grupofrinsa.com	(+34) 981 83 50 05 (24h / 7d)	(+34) 619 119 241 (+34) 616 473 452
CERTIFICATIONS / ASSOCIATIONS			

APPROVAL	
Revision 00	<p>Name, Stamp and Signature:</p>  <p>María Dios Noceda Departamento de Calidad Quality Department</p>
Date: 04/21/2021	

PRODUCT DESCRIPTION	
LEGAL NAME	TUNA IN BRINE
INGREDIENTS	Tuna (Katsuwonus pelamis), water and salt
PACKAGING AND CONTENT	Labeled Aluminum Bag Net Weight: 1000 g e Drained weight: 950 g
USEFUL LIFE	3 years
STORAGE CONDITIONS	Store in a cool and dry place.
	Once opened, transfer the contents to a food container, keep refrigerated between 0 and + 4°C and consume within 4 days.
EAN CODE	8429583009538

FORMULA		
INGREDIENT	% IN THE FORMULA	SOURCE
Tuna (Katsuwonus pelamis)	95%	Captured with purse seines in the Atlantic / Pacific / Indian Ocean (indicated on each bag)
Water	3.8%	Ecuador / Senegal / Ghana
Salt	1.2%	Ecuador / Senegal / Ghana

NUTRITIONAL INFORMATION	
(Average values per 100 g of drained product)	
ENERGETIC VALUE	483 kJ / 114 kcal
TOTAL FATS	1.1 g
of which saturates	0.4 g
TOTAL CARBOHYDRATES	0 g
of which sugars	0 g
DIETARY FIBER	0 g
PROTEINS	26 g
SALT	1.2 g

SPECIFICATION SHEET

Finished product

PHYSICOCHEMICAL CHARACTERISTICS

INGREDIENT	CONTROL PARAMETER	NORMAL VALUE	TOLERANCE
Fish	Histamine	25 mg / kg	<100 mg / kg
Fish	Reception Temperature	-12°C	-9 ° C
Fish	Heavy metals	Hg: <1 mg / kg Pb: <0.3 mg / kg Cd: <0.1 mg / kg	-
Finished product	Net Weight and Drained weight	1000 ge 950 g	TU1 / TU2 Directive 2007/45 / CE
Finished product	% Salt (NaCl)	1.2%	+/- 1

MICROBIOLOGICAL CHARACTERISTICS / PARASITES

PARAMETER	NORMAL VALUE	TOLERANCE
Mesophilic microorganisms (incubation at 37°C)	<10 ufc/g	-
Thermophilic microorganisms (incubation at 55°C)	<10 ufc/g	-
Total Enterobacteriaceae	<10 ufc/g	-
<i>Salmonella</i> / <i>Shigella</i> / <i>Listeria</i>	Absence	-
<i>Staphylococcus aureus</i>	<10 ufc/g	-
Parasites	Absence	-

ORGANOLEPTIC CHARACTERISTICS

CHARACTERISTIC	NORMAL VALUE
APPEARANCE	Tuna chunks in brine.
COLOUR	Typical of the species and the packing media. No abnormal colors caused by oxidation or cleaning defects. There may be small intrinsic variations of the raw material, due to factors such as size and the biological cycle of the tuna itself.
ODOR	Typical of the species and the covering liquid. No abnormal odors. Typical of canned tuna. There may be small natural variations of the raw material.
TASTE	Soft, typical of the processed product and the government liquid. Canned tuna in brine with slightly salty notes. Without an atypical burnt, rancid or excessively salty taste.
TEXTURE	The texture of the tuna is typically firm and hard but soft on the palate.
CLEANING	General absence of thorns, skin, scales and remains of red meat or other cleaning defects, except for specific defects that are considered within the admissible tolerance.

ALLERGENS

Certifies the following information on allergens, by virtue of:

-DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of November 10, 2003 amending Directive 2000/13 / EC with regard to the indication of ingredients present in food products.

-REAL DECREE 2220/2004, of November 26, which modifies the general regulation of labeling, presentation and advertising of food products, approved by Royal Decree 1334/1999, of July 31. Subsequent legislation.

ALLERGENS	INTENTIONALLY ADDED		CROSS CONTAMINATION	
	OTHERWISE	SPECIFIC NAME	OTHERWISE	SPECIFIC NAME
Cereals containing gluten and derived products	NO	-	NO	-
Crustaceans and crustacean products	NO	-	NO	-
Eggs and Egg Products	NO	-	NO	-
Fish and fish-based products	YES	Tuna	NO	-
Peanuts and peanut-based products	NO	-	NO	-
Soy and soy-based products	NO	-	NO	-
Milk and its derivatives (including lactose)	NO	-	NO	-
Nuts and derived products (Ex. Almonds, hazelnuts, walnuts, cashews, pecans, Para chestnuts, pistachios, macadamia nuts and Australian nuts)	NO	-	NO	-
Celery and derived products	NO	-	NO	-
Mustard and derived products	NO	-	NO	-
Tram and lupine products	NO	-	NO	-
Mollusks and mollusc-based products	NO	-	NO	-
Sesame grains and sesame grain products	NO	-	NO	-
Sulfur dioxide and sulphites in concentrations greater than 10 mg / kg or 10 mg / liter expressed as SO ₂ .6	NO	-	NO	-

IRRADIATED PRODUCTS

Certifies the following information on Irradiated Product:

That the manufactured product has not been subjected to any irradiation process.

GMO

Certifies the following information on GMOs (genetically modified organisms), by virtue of:

- Regulation 1829/03 of September 22, 2003, on genetically modified food and feed (DO L 268 of 10/18/03).

-Regulation 1830/03 of September 22, 2003, relating to the traceability and labeling of genetically modified organisms and the traceability of food and feed produced from them, and amending Directive 2001/18 / EC (DO L 268 of 10/18/03).

GMO	USED AS AN INGREDIENT (YES / NO)	GMO	USED AS AN INGREDIENT (YES / NO)
Ingredients	NOT	GMOs information	NOT
Sub-ingredients	NOT	Information of	NOT
Fountain	NOT	TRACE information	NOT
Country of origin	NOT	Information CON	NOT
Country of Processing	NOT	Identity Preserved	NOT

APPLICABLE FOOD LEGISLATION

Council Regulation (EEC) No. 1536/92 of June 9, 1992, approving common marketing standards for canned tuna and bonito

Commission Regulation (EC) No. 1010/2009, of October 22, 2009, which establishes rules for the implementation of Council Regulation (EC) No. 1005/2008, which establishes a community system to prevent, discourage and eliminate illegal, unreported and unregulated fishing

Council Regulation (EC) No. 1005/2008 of September 29, 2008, which establishes a community system to prevent, discourage and eliminate illegal, unreported and unregulated fishing, amending Regulations (EEC) no 2847/93, (EC) no 1936/2001 and (EC) no 601/2004, and Regulations (EC) no 1093/94 and (EC) no 1447/1999 are repealed

Regulation (EU) No. 1379/2013 of the European Parliament and of the Council, of December 11, 2013, which establishes the common organization of the markets in the sector of fishery and aquaculture products, amending the Council Regulations (EC) No. 1184/2006 and (EC) No. 1224/2009 and Council Regulation (EC) No. 104/2000 is repealed

Regulation (CE) 178/2002, of January 28, 2002, of the European Parliament and of the Council, which establishes the principles and general requirements of food legislation, creates the Spanish Association for Food Safety and sets procedures related to food safety.

Commission Regulation (EC) No. 2074/2005 of December 5, 2005, which establishes implementation measures for certain products in accordance with the provisions of Regulation (EC) No. 853/2004 of the European Parliament and of the Council and for the organization of official controls in accordance with the provisions of Regulations (EC) No 854/2004 of the European Parliament and of the Council and (EC) No 882/2004 of the European Parliament and of the Council, exceptions are made to the provisions in Regulation (EC) no 852/2004 of the European Parliament and of the Council and Regulations (EC) no 853/2004 and (EC) no 854/2004 are amended

Commission Regulation (EC) No. 2076/2005 of December 5, 2005, establishing transitional provisions for the application of Regulations (EC) No. 853/2004, (EC) No. 854/2004 and (EC)) No. 882/2004 of the European Parliament and of the Council and Regulations (EC) No. 853/2004 and (EC) No. 854/2004 are amended

Regulation (EC) n ° 852/2004 of the European Parliament and of the Council, of April 29, 2004, relative to the hygiene of food products

Regulation (EC) n ° 853/2004 of the European Parliament and of the Council, of April 29, 2004, which establishes specific hygiene rules for food of animal origin

Regulation (EC) n ° 854/2004 of the European Parliament and of the Council, of April 29, 2004, which establishes specific rules for the organization of official controls of products of animal origin intended for human consumption

Directive 2007/45 / EC of the European Parliament and of the Council, of September 5, 2007, which establishes rules regarding nominal quantities for prepackaged products, repeals Directives 75/106 / EEC and 80/232 / EEC Council and amending Council Directive 76/211 / EEC

Regulation (EC) n ° 1935/2004 of the European Parliament and of the Council, of October 27, 2004, on materials and objects intended to come into contact with food and by which Directives 80/590 / EEC and 89 are repealed / 109 / EEC

Commission Regulation (EU) 2018/213, of February 12, 2018, on the use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Regulation (EU) n. 10/2011 regarding the use of said substance in plastic materials in contact with food

Regulation (EC) n ° 1829/2003 of the European Parliament and of the Council, of September 22, 2003, on genetically modified food and feed

APPLICABLE FOOD LEGISLATION

Regulation (CE) n ° 1830/2003 of the European Parliament and of the Council, of September 22, 2003, relative to the traceability and labeling of genetically modified organisms and the traceability of food and feed produced from them, and for which amends Directive 2001/18 / EC

Commission Regulation (EC) No. 629/2008, of July 2, 2008, amending Regulation (EC) No. 1881/2006, which sets the maximum content of certain contaminants in food products

Commission Regulation (EC) No. 1881/2006, of December 19, 2006, which sets the maximum content of certain contaminants in food products

Commission Regulation (EU) No. 488/2014 of May 12, 2014, amending Regulation (EC) No. 1881/2006 with regard to the maximum cadmium content in food products

Commission Regulation (EC) No. 2073/2005 of November 15, 2005, on microbiological criteria applicable to food products

Commission Regulation (EC) No. 1441/2007 of December 5, 2007, amending Regulation (EC) No. 2073/2005 on microbiological criteria applicable to food products

Regulation (EC) No. 396/2005 of the European Parliament and of the Council, of February 23, 2005 on the maximum limits for pesticide residues in food and feed of plant and animal origin and amending Directive 91/414 / EEC of Council.

Regulation (EU) No. 609/2013 of the European Parliament and of the Council, of June 12, 2013, on foods intended for infants and young children, foods for special medical purposes and substitutes for the complete diet for weight control and repealing Council Directive 92/52 / EEC, Commission Directives 96/8 / EC, 1999/21 / EC, 2006/125 / EC and 2006/141 / EC, Directive 2009/39 / EC of the European Parliament and of the Council and Regulations (EC) n ° 41/2009 and (EC) n ° 953/2009 of the Commission

Regulation (EU) No. 1169/2011 of the European Parliament and of the Council, of October 25, 2011, on food information provided to the consumer and amending Regulations (EC) No. 1924/2006 and (EC) No. 1925 / 2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250 / EEC, Council Directive 90/496 / EEC, Commission Directive 1999/10 / EC, Directive 2000 / 13 / EC of the European Parliament and of the Council, Directives 2002/67 / EC, and 2008/5 / EC of the Commission, and Commission Regulation (EC) No. 608/2004

Regulation (EC) No. 1924/2006 of the European Parliament and of the Council, of December 20, 2006, on nutritional and health claims on food

"Council Directive 98/83 / EC of November 3, 1998 on the quality of water intended for human consumption

Royal Decree 140/2003, of February 7, which establishes the sanitary criteria for the quality of water for human consumption "

RD 1424/83, Technical-sanitary Regulation for the elaboration, circulation and commercialization of salt and brines and subsequent modifications