

CANTABRIAN ANCHOVY FILLETS IN OLIVE OIL

Engraulis encrasicolus

COMMERCIAL NAME

Cantabrian Anchovy Fillets in olive Oil.

GENUS AND SPECIES

Engraulis encrasicolus.

CATCH AREA

North-East Atlantic Ocean, Southern Bay of Biscay (FAO 27.8.c)
Cantabrian Sea

CATCH METHOD

Wild caught.

ALPHA-3 CODE

ANE.

FISHING GEAR

Purse seines and harvesting nets.

SIZE

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INGREDIENTS

Anchovy fillets, olive oil, salt.

MICROBIOLOGICAL CRITERIA

E.coli < 10 UFC/100 g.
Salmonella SPP absent in 25 g.
Listeria monocytogenes absent in 25 g.
Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS

Fish and fish products.

EXPIRATION

9 months from the packaging date.

SHIPPING

Shipped refrigerated from 0° C to 2° C.

PACKAGING

Cardboard box with 36 50 g cans.
Cardboard box with 2 trays of 400 g.
Cardboard box with 2 trays of 700 g.

"Specialisti del VIVO"



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.
On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

NUTRITIONAL VALUES

(average values per 100 g drained)

Energy value 907,01 kJ.
Energy value 217 kCal.
Fat 13 g.
of which saturated 1,8 g.
Carbohydrates 0,30 g.
of which sugars 0,30 g.
Protein 25 g.
Salt 14,2 g.

UPDATED

REV. n°1 dated 30 / 05 / 2024

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
											
											
											
											