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CE

“COLATURA DI ALICI” ANCHOVY SAUCE

Engraulis encrasicolus

“Specialisti del VIVO”

COMMERCIAL NAME
“Colatura di alici” Anchovy sauce.

GENUS AND SPECIES
Engraulis encrasicolus.

CATCH METOD
Wild caught.

ALPHA-3 CODE
ANE..

INGREDIENTS
Anchovy, salt.

MICROBIOLOGICAL CRITERIA
E.coli < 10 UFC/100 g.
Salmonella SPP absent in 25 g.
Listeria monocytogenes absent in 25 g.
Histamine less than 400 mg/kg
Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS
Fish and fish products.

EXPIRATION
12 months from the packaging date.

SHIPPING
Shipped refrigerated from 0° C to 2° C.

PACKAGING
Cardboard box containing 6 x 100 ml package.
Cardboard box containing 6 x 250 ml package.

UPDATED
REV. n°1 dated 15 / 09 / 2024

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.

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

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

UNAVAILABLE — REDUCED AVAILABILTY — GOOD AVAILABILTY — EXCELLENT AVAILABILTY

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