

Fiche logistique / Logistieke fiche

Données du produit / Algemene productgegevens / Produktdaten / Product data			
Nom du produit / Produktnaam / Bezeichnung / Trade name FR	Anchois marinés nature 200g SEAWAY		
Nom du produit / Produktnaam / Bezeichnung / Trade name NL	Gemarineerde ansjovis natuur 200g SEAWAY		
Réf. Fournisseur / Leverancier Ref. / Lieferant Ref. / Supplier Ref.	AN.200BT/4(SW)		
Euro Délices Ref.	2556		
Intrastat	16041600		
Pays d'origine / Land van herkomst / Herkunft / Origin	Turquie		
Marque / Merk / Marke / Brand	Seaway		
Nombre de pièce / Aantal stuks / Stück im Karton / Number in box	10		
EAN unité / EAN stuk / EAN Stück / EAN unit (EAN13)	5420027302973		
EAN carton / EAN karton / EAN Karton / EAN carton (EAN14)	15420027302970		
Déclaration d'ingrédients selon la réglementation UE / Ingrediëntendeclaratie zoals EU wetgeving / Zutaten gemäss LMKV / Ingredients according to EU regulation			
Voir fiche technique et étiquette/zie technische fiche en etiket/Sieh technische Beschreibung und Etikett/See data sheet and label			
Allergènes / Allergenen / Allergene / Allergens			
Voir fiche technique et étiquette/zie technische fiche en etiket/Sieh technische Beschreibung und Etikett/See data sheet and label			
DLC / THT / MHD / BBD			
Garantie livraison chez le client par Euro Délices/gegarandeerd levering bij de klant per Euro Délices Lieferung beim Kunden garantiert beim Euro Délices/Guaranteed delivery bij the customers bij Euro Délices	90		
Donées logistiques / Logistieke gegevens / Verpackung / Packaging			
Unité de vente / Verkoopseenheid / Verkaufseinheit /	Carton / Karton / box		
	Autre / Ander / Andere / Different:		
	Poids fixe / Vast gewicht / Egalisiert / Fix weight		
	Poids variable / Variabel gewicht / Variabeles Gewicht / Variable weight		
Dimension du produit / Afmetingen product / Abmessungen Product / Product dimension	15,8 Longueur / Lengte / Länge / Length (cm)		
	10 Largeur / Breedte / Breite / Widt (cm)		
	1,2 Hauteur / Hoogte / Höhe / Height (cm)		
Dimension du carton / Afmetingen karton / Abmessungen Karton / Dimension box	22 Longueur / Lengte / Länge / Length (cm)		
	11 Largeur / Breedte / Breite / Widt (cm)		
	16,3 Hauteur / Hoogte / Höhe / Height (cm)		
Palette / Palet / Palette / Palet	35 Colis/couches / Karton/laag / Karton/Lage / Carton/Layer		
	280 Colis/palette / Karton/palet / Karton/Palette / Carton/Palet		
	2800 Pcs/palette / St/palet / St/Palette/ Pc/palet		
Donées d'emballage / Verpakkingsgegevens / Verpackung / Packaging GRAM			
	Q.	Poids / Gewicht / Gewicht / Weight	
Emballage primaire / Primaire verpakking / Primaire Verpackung / Primary packaging	1	0,002 kg	Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
	1	0,012 kg	Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Emballage secondaires / Secondaire verpakking / Secundaire Verpackung / Secondary packaging	1	0,125 kg	Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
			Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Emballage tertiaires / Tertiaire verpakking / Tertiaire Verpackung / Tertiary packaging			Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
			Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other

Fiche logistique / Logistieke fiche

Fournisseur / Leverancier / Lieferant / Supplier	
Nom / Naam / Name / Name	FOKACI Commercial
Adresse / Adres / Adresse / Adresse	Samsun - Ankara Karayolu 10.Km SAMSUN TURQUIE 19
Code postal / Postcode / PLZ / ZIP	55000
Ville / Plaats / Ort / City	SAMSUN TURQUIE
Pays / Land / Land / Country	Turky
Téléphone / Telefoon / Telephon / Telephone	00903624550391
Fax	00903624550195
Numéro d'agrément (produit à base de viande) / Erkenningsnummer (dierlijke producten) / Zulassungsnummer (tierische Produkten) / Autorsation number (animal products)	TR55 20 30 40 503
Date / datum / Datum / date:	14/02/2022
Nom / Naam / Name / Name:	Cluts Fabienne

Product Name	Marinated Anchovy Fillet (in Oil)			Code	AN
Description	It is a product made by addition of sunflower oil on marinated anchovy fillets.				
Ingredients	Marinated anchovy fillets (anchovy fillets, vinegar, salt, acidifier: citric acid) 70%, sunflower oil 30%.				
Usage	- Ready to eat. - Drain the oil before usage.	Consumer group	Caters to consumers of all ages. However, with the allergic effect of fish, use of fish may be improper for people with allergic diseases and hypertensive patients.		
Alternative Usage	It can be directly consumed. Salads, pizza, etc. used in products.		Hazards of misuse of product	Proper storage conditions and instructions are determined in "Storage Conditions" part. The product must not be consumed if these conditions were not provided. There might be viral risk.	
Shelf life	9 Months (from the date of manufacture)				
Storage Conditions	- Cold chain mentioned above must be maintained - As long as fishes are kept in oil they can be stored in the refrigerator about 5 days after opening the package of the product		Storage temperature	+2°C / +5°C	
Packaging Alternatives	Thermoform packaging (rectangular packs)	: 90 g / 100 g / 110 g / 125 g / 200 g / 250 g			
	Thermoform packaging (round packs)	: 50 g / 70 g / 90 g / 100 g / 125 g / 150 g / 180 g / 200 g			
	Injection packaging (tray/bucket+lid)	: 200 g / 300 g / 500 g / 700 g / 1 kg / 2 kg / 5 kg / 18 kg			
Produced in	Republic of Turkey	HS Code	1604.16.00.00.00 1604.20.40.00.00	Fishing Area	FAO 37.4 Caught at Sea
International Veterinary Health Control Number	TR 55-0053 (Approved by EU)	Republic of Turkey Ministry of Food, Agriculture and Livestock Company Approval No.		TR 55-0053	Scientific name Engraulis encrasicolus
MSC Certificate Number	N/A				

PRODUCT IMAGES



MICROBIOLOGICAL CRITERIA					
Parameters	Sampling plan		Limits		References method
	n	c	m	M	
Aerobic Mesophilic Bacteria	5	2	10 ⁵	10 ⁶	
Total Coliforms	5	2	93	95	
E.coli	5	2	3	6	
Staphylococcus aureus	5	2	10 ²	5x10 ³	EN/ISO 6888-1 or 2
Salmonella	0 / 25 g/ml				EN/ISO 6579
E.coli (O157)	0 / 25 g/ml				ISO 16654
Listeria spp.	0 / 25 g/ml				EN/ISO 11290-1

CHEMICAL CRITERIA					HEAVY METALS		
Parameters	Sampling plan		Limits		Reference Method	Parameters	Limits
	n	c	m	M			
Histamine	9	2	100 mg/kg	200 mg/kg	HPLC	Lead (Pb)	0,30 mg/kg
pH	>3,5 , <4,4					Cadmium (Cd)	0,25 mg/kg
						Mercury	0,50 mg/kg

n: number of units comprising the sample, c: number of sample units giving values over m or between m and M

m: The maximum allowable number of defective sample units, M: Maximum microorganism number allowed in one gram of sample units

PHYSICAL CRITERIA			
Parameters	References	Parameters	References
Color	Typically white/pink anchovies with a speckled grey skin in a pale green/yellow oil	Flavour	Typical marinated anchovy flavour without off notes
Odour	Typical anchovy / fish odour without off notes	Taste and Texture	Anchovies should be firm to touch but with a soft to firm mouthfeel

Allergen	Anchovy
GMO	---
Ionisation	---

LABELLING AND PACKAGING INFORMATION	
Label: - Package and product label - Customer or SASTAŞ brand / logo printed on label according to the demand	Description of Lot number: (Sample: 110001232025) - (1) : Property of final product - (1000) : Volume of the package used (tray / barket) - (123) : What day of year the product was manufactured (numerical day out of 365 days) - (21) : Indicates what year the product was produced (last two digit of the year) - (25) : Indicates in which staff group/machine the product was processed
Packaging	Shows variety according to the packaging type (see the Logistic chart)
Palet dimensions	82x120 cm (ISPM.15) 100x120 cm (ISPM.15)
Shipping	TIR - Container (frigofric)

NUTRITION VALUES *		FATTY ACIDS *		OTHER PARAMETRES *	
Parameter	Amount	Parameter	Amount	Parameter	Amount
Energy (kcal) / (kJ)	239 / 1000	Total fat (%)	17,77	Omega 3 (%)	4,32
Carbohydrates (%)	2,22	Saturated (%)	5,1		
Protein (%)	17,61			Monounsaturated (%)	5,27
Phosphorus (mg/kg)	752	Polyunsaturated (%)	7,4		
Calcium (mg/kg)	341			Salt (calc. = Na x 2,5)	2,09
Sodium (%)	0,84	Moisture (%)	59,25		
Dietary fiber (%)	0	Ash (%)	3,15		
Cholesterol (%)	0,039				
Sugar(Total) (%)	1,39				
Starch (%)	0				

* Per 100 g drained weight