


RH Amar Product Specification

Date:		11-Oct-24	Version:		11
Issued by:		Elsie Guy	Reason for issue:		Updated salt value
Product name and code:	CC031- Anchovy fillets in sunflower oil 365g		Brand Name:		Cooks & Co
Product Description:			Anchovy fillets in sunflower oil are made with cleaned fillets of salted Peruvian anchovy (<i>Engraulis ringens</i>).		
Product Image:					
Warning: This is a semi-preserved product and requires to be stored as cool as possible, preferably between 5 and 12°C.					
Ingredients:					
Ingredient (QUID - in order)		%	Country of Origins		E-Number
Anchovy fillets (15% salt)		69.00	Peru		
Sunflower oil		31.00	Peru		
Ingredient declaration (please put allergens in BOLD):					
Anchovy fillets [Anchovy (FISH) - <i>Engraulis ringens</i> , Salt] (69%), sunflower oil.					
Country of Product manufacture:			Peru		
Protected designation of origin?			No		
Manufacturing site name:			Compania Americana de Conservas, Peru		
Site accreditations (BRC/IFS/ISO/FSSC etc):			BRC		
Does the product comply with the Food Safety Act of 1990 as amended, Hygiene of Foodstuffs EU reg 852/2004 & General principles and requirements of Food Law EU Reg 178/2002			Yes		
Sensory Attributes:					
Appearance:		Fillets of varying colour from white/pink to off-white & brown fillets in oil. Oil will be covering the fillets. Silvery skin or small bones may be present.			
Colour:		White/pink to off-white & brown			
Flavour:		Oily, salty and then fish flavours. No off flavours present.			
Texture:		Firm to soft, consistent texture. Some soft fish bones may remain in the product.			
Aroma:		Oil with fishy notes. No off aromas present.			
Analytical Standards:					
Chemical Analysis:		Target	Frequency		Tolerances

Salt in aqueous phase or Water activity	≥20% or ≤0.83	Weekly	≥20% or ≤0.83
pH	≤6.5	Weekly	≤6.5
Histamine	<100ppm	Daily	<100ppm
Heavy metals	Cadmium <0.25ppm Lead <0.3ppm Mercury <0.5ppm Tin <200ppm	Every 2 years	Cadmium <0.25ppm Lead <0.3ppm Mercury <0.5ppm Tin <200ppm
Microbiological Analysis:	Target	Frequency	Tolerances
Aerobic mesophilli colonies	n=5, m=1x10 ⁴ ufc/g, M=1x10 ⁵ ufc/g, c=3	Weekly	n=5, m=1x10 ⁴ ufc/g, M=1x10 ⁵ ufc/g, c=3
Anaerobics	n=5, m=1x10 ³ ufc/g, M=1x10 ⁴ ufc/g, c=2	Weekly	n=5, m=1x10 ³ ufc/g, M=1x10 ⁴ ufc/g, c=2
Enterobacteriaceae	n=5, m=1x10 ² ufc/g, M=1x10 ³ ufc/g, c=2	Daily	n=5, m=1x10 ² ufc/g, M=1x10 ³ ufc/g, c=2
Staphylococcus aureus	<10 ufc/g	Weekly	<10 ufc/g
Clostridium perfringens	<10 ufc/g	Weekly	<10 ufc/g
Listeria monocytogenes	Absent/25g in 5 samples	Every 2 months	Absent/25g in 5 samples
Salmonella spp	Absent/25g in 5 samples	Every 2 months	Absent/25g in 5 samples
Allergen Information:		Contains	Cross contamination risk
Cereals Containing Gluten (<i>Wheat, Rye, Barley, Oats, Spelt, Kamut</i>) (<i>excl. wheat glucose syrup</i>)		No	No
Milk (<i>Cow, Goat, Sheep, Buffalo, inc. Lactose</i>)		No	No
Eggs (<i>inc. Lecithin if from Egg Source</i>)		No	No
Nuts (<i>excl. Pine Nuts, Chestnuts, Nutmeg, Coconut</i>)		No	No
Peanuts		No	No
Soya (<i>Soya beans, Soya Derivatives, inc. Lecithin's</i>)		No	No
Fish (<i>exc isinglass – fining agent in beer</i>)		Yes- Anchovies	n/a
Molluscs		No	No
Crustaceans		No	No
Celery (<i>Inc. Celeriac</i>)		No	No
Mustard		No	No
Sesame Seeds		No	No
Sulphur Dioxide (<i>>10mg/Kg, inc. Sulphites</i>)		No	No
Lupin		No	No
Does the product contain any of the following:			
Genetically Modified Materials			No

Engineered Nanomaterial	No
Vegetable Oils (please specify individual types)	Sunflower oil
Trans fat material (excluding naturally occurring Trans fats)	No
Caffeine	No
Pesticide Residues	No
Irradiated material	No
Added colours	No
Added preservatives	No
Antioxidants	No
Azo & Coal tar dyes , BHA/BHT, Benzoates	No
MSG / Glutamates	No
Hydrogenated Vegetable Protein / Textured Vegetable Protein	No

Nutritional Information:		Per 100g/ml	Calculated/Analysed
Energy (kJ)		754	Analysis
Energy (kcal)		180	Analysis
Fat (g)		8.1	Analysis
of which	saturates (g)	1.4	Analysis
	mono- unsaturates (g)		
	polyunsaturates (g)		
Available carbohydrate (g)		0.7	Analysis
of which	sugars (g)	0	Analysis
	starch (g)		
	polyols(g)		
Fibre (g)		0	Analysis
Protein (g)		26	Analysis
Salt (g)		15.3	Analysis
Has product been previously frozen?			No
EU health mark (animal based products only)			P184-AND-CMAE
Product suitability and certifications:		Suitable	Certified
Organic		No	No
Kosher		Yes	Yes
Halal		Yes	No
Diabetics		Yes	No
Lactose Intolerant		Yes	No
Vegetarian		No	No
Vegan		No	No
Fairtrade			n/a
UTZ			n/a
RSPO			n/a
RSPCA Assured			n/a
Free Range			n/a
Packaging:		Description (Format, Material etc)	Weight (g)
Primary packaging		Can/shrink wrap	81g/5g
Secondary packaging		Cardboard case	210g
Tertiary packaging		Pallet/stretchwrap	
Please state which packaging components are recyclable		Can, case	
For plastic components, do these contain at least 30% recycled content?		No	
Please confirm primary packaging is tamper evident. If yes, please state.		Yes- can seal	
Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004			Yes
Unit net weight (g/ml)	365g	Unit drained weight (g)	252g
Units per case	4 x (6 x 365g)	Serving /Portion size (g)	

Cases per layer	16	Layers per pallet	7
Inner/Unit barcode	5060016800068	Outer pack/Case barcode	05060016820066

Shelf life and Storage:	
Shelf life from manufacture:	510 days
Minimum shelf life on delivery:	382 days
Date code format (e.g Best Before DD/MM/YYYY) :	BBD DD/MM/YYYY
Storage Conditions (unopened):	Store in a cool place. Best kept between 5 and 12°C.
Storage Conditions (opened):	Once opened, keep refrigerated and use within 7 days.
CCP information (for metal detection please include sensitivities):	
Supplier Contact details:	RH Amar & Co LTD
Main Technical Contacts:	Markus Endt / Guy- 01494 530200
24 hour Emergency Contact:	Markus Endt - 07988 818285
Supplier Approved:	<i>Elsie Guy</i>
Date of approval:	<i>11/10/2024</i>