



<b>ORIGINAL DATE</b>	08.05.2018
<b>LAST CHANGE</b>	06.10.2021
<b>MADE BY</b>	María del Carmen Peña
<b>APPROVED BY</b>	Clara Pazos
<b>APPROVAL DATE</b>	06.10.2021

<b>ARTICLE NR.</b>	SB EEL 7010					
<b>ARTICLE NAME</b>	MSC Chilled surimi noodles, 46%, 8x200g					
<b>CUSTOMER</b>	Spain					
<b>PRODUCER</b>						
<b>BUSINESS ADDRESS</b>	VG IBERIA S.L. Plaza de Castilla nº3 planta 10A 28046 Madrid España		<b>FACTORY ADDRESS</b>	SISTEMAS BRITOR, S.L.U. C/ Joaquín Salas nº 6 (Mercasantander) 39011 Santander ESPAÑA		
<b>CONTACT</b>	Uģis Kalniņš		<b>VETERINARY No.</b>	ES 12.10552/S CE		
<b>TEL</b>	+34 912686896		<b>CONTACT</b>	Clara Pazos Bazan		
<b>FAX</b>	+34 912686873		<b>TEL</b>	+34 942348111		
<b>E-MAIL</b>	<a href="mailto:pedidos@vici.eu">pedidos@vici.eu</a>		<b>FAX</b>	+34 942355827		
			<b>E-MAIL</b>	<a href="mailto:pedidos@vici.eu">pedidos@vici.eu</a>		
<b>INGREDIENTS (for label, in decreasing order, mentioning all E numbers)</b>						
Ingredients: Surimi 46% (fish meat (Alaska Pollock and/or Pacific Whiting), stabilizer:sugar ), water, rapeseed oil, egg white, modified starch, soy protein, salt, starch (contains wheat gluten free), wheat fiber (gluten free), flavouring, smoke flavouring, colorant, E 160a.						
Language on the packaging: Spanish.						
<b>NUTRITIONAL INFORMATION (100g finished product)</b>						
		<b>ALLERGEN</b>	<b>Y/N</b>	<b>ALLERGEN</b>	<b>Y/N</b>	<b>CROSS CONTAMINATION</b>
Fats, g	8,7	Cereals (gluten)	N (gluten present<20 ppm)	Milk/Lactose	N	Crustaceans
of wich saturates g.	0,7	Crustaceans	N	Nuts	N	Molluscs
Protein, g	10,5	Egg	Y	Celery	N	
Carbohydrates, g	5,6	Fish	Y	Mustard	N	
of wich sugars g.	2,98	Peanuts	N	Sesame seeds	N	
polyols g.	0	Soybeans	Y	SO2 >10mg/kg	N	
Fibre g.	2,7	Molluscs	N	Lupine	N	
Sodium g.	0,83					
Total Kcal	148					
Total Kj	617					
<b>CHARACTERISTICS</b>						
<b>ORGANOLEPTIC &amp; PHYSICAL</b>						
<b>Appearance</b>	spaghetti noodles; length about 20 cm; weight about 10 g					
<b>Colour</b>	light yellow					
<b>Texture</b>	hard, elastic					
<b>Odour</b>	fresh specific surimi product					
<b>Taste</b>	fresh specific surimi product					
<b>Wrapping</b>	no					
<b>Packaging Style</b>	Multivac tray					
<b>Pack weight</b>	2x100 g					
<b>Conservation/prep.</b>	storage between 0 and 4 °C use by best before date					
<b>MICROBIOLOGICAL</b>						
<b>TEST</b>	<b>TARGET</b>	<b>MAX</b>	<b>METHOD</b>	<b>LAB(I/E)</b>	<b>FREQUENCY</b>	
TPC 1g (30°C)	1000	100000	LST EN ISO 4833:2003	I	1 TEST PER DAY FROM THE PRODUCT GROUP (HACCP - "Laboratory control program")	
Sulfite-reducing anaerobic bacteria, 1g	100	100000	ISO 15213:2003	I	1 TEST PER 2 WEEKS FROM THE PRODUCT GROUP (HACCP - "Laboratory control program")	
Bacillus Cereus 1g	100	10000	LST EN ISO 7932:2005			
L. Monocytogenes 25g	absent	absent	LST EN ISO 11290-1:2003; LST EN ISO 11290-1:2003/P:2004; LST EN ISO 11290-1:2003 /A1:2004	I	2 TEST PER YEAR FROM THE PRODUCT GROUP (HACCP - "Laboratory control program")	
Salmonella 25g	absent	absent	LST EN ISO 6579:2003			
Coagulase-positive Staphylococci 1g	100	1000	LST EN ISO 6888-1+A1:2005			
Coliforms 1g	10	100	LST ISO 4831:2006			
<b>CHEMICAL</b>						
<b>TEST</b>	<b>TARGET</b>	<b>MARGIN</b>	<b>METHOD</b>	<b>LAB(I/E)</b>	<b>FREQUENCY</b>	
MOISTURE	68,00%	+/- 3	WITH INFRARED LAMP	I	EVERY BATCH	
Ph	7,0	+/- 0.5	WITH Ph - METER	I	EVERY BATCH	
SALT	2,10%	+/- 0.5	AgNO3	I	EVERY BATCH	
<b>MANUFACTURING PROCESS</b>						
<b>HACCP TYPE:</b>	SAFETY AND QUALITY OF SURIMI STICKS/CHUNKS/BITES/SHREDDED/EXTRUDED					
<b>HACCP DOCUMENT:</b>	HACCP PROGRAM AND QUALITY CONTROL SHEETS					
<b>GMO STATUS:</b>	This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003					
<b>IONISATION:</b>	This product is only containing non ionisated ingredients					
<b>RESIDUES STATUS</b>	This product is conform to EU laws concerning dioxine, PCB's and heavy metals.					
<b>TREATMENT:</b>	Pasterization and Cooling.					
<b>Vičiūnai Group representative:</b>				<b>Customer representative:</b>		
Company:				Company:		
Name – position – signature:				Name – position – signature:		
Date:				Date:		



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<b>ARTICLE TITLE</b>	MSC Chilled surimi noodles, 46%, 8x200g	
<b>CUSTOMER</b>	Spain	

PRIMARY	DESCRIPTION & COMPOSITION	Thickness mk	Dimensions	WEIGHT PER SALES UNIT
EXTERNAL (SALES UNIT)	Top film printed PET12/PE85	99	190x160	2,95 g
EXTERNAL (SALES UNIT)	Bottom film white PS/PE peel	600	190x160x19	18,9g
EXTERNAL (SALES UNIT) PRINT	Label PP printed on the label		70x90	0,40 g
<b>CHANGEABLE FIELDS :</b>				<b>SYSTEM/LOCATION :</b>
Used by	XX.YY.ZZZZ	=production day + 60 days XX = day YY = month ZZZZ = year		
Lotnumber	YYYY SB EEL7010	X=codes for year (A=2010, B=2011, ...) YYY=codes for the YYYth day of year + article number		
<b>BARCODE</b> 8436540075192				

SECONDARY (MASTER)	DESCRIPTION & COMPOSITION	GSM g/m <sup>2</sup>	DIMENSIONS	WEIGHT PER SALES UNIT
<b>TYPE:</b>	White carton box, Fefco 0201			180 g
<b>DIMENSIONS</b>	<b>INTERNAL</b>	320x195x80	<b>EXTERNAL</b>	326x201x90
<b>UNITS PER MASTER</b>	8 units per carton			1,6 kg
<b>LABEL</b>	paper logo VICI, Spanish	80	75x99	0,7 g
<b>CHANGEABLE FIELDS :</b>				<b>SYSTEM/LOCATION :</b>
Used by	XX.YY.ZZZZ	=production day + 60 days XX = day YY = month ZZZZ = year		
Lotnumber	YYYY SB EEL7010	X=codes for year (A=2010, B=2011, ...) YYY=codes for the YYYth day of year + article number		
<b>BARCODE</b> 8436540075208				

TERTIARY (PALLET)	DESCRIPTION & COMPOSITION	GSM g/m <sup>2</sup>	DIMENSIONS	WEIGHT PER SALES UNIT
<b>TYPE:</b>	Certified Euro pallet		800 x 1200 mm	20 - 24 kg
<b>NUMBER CARTONS PER LAYER</b>	14 cartons per layer			
<b>NUMBER LAYERS PER PALLET</b>	17 layers per pallet			
<b>NUMBER CARTONS PER PALLET</b>	238 cartons per pallet			380,80 kg
<b>PALLET HEIGHT</b>			1680mm	
<b>PROTECTION COVER</b>	Brace film	17	50 m <sup>2</sup>	850 g
<b>PALLET LABEL</b>	paper			
<b>CHANGEABLE FIELDS :</b>				<b>SYSTEM/LOCATION :</b>
Lotnumber	YYYY SB EEL7010	codes for the production date X=codes for year (A=2010, B=2011...) YYY=codes for the YYYth day of year +article number		
Used by	XX.YY.ZZZZ	=production day + 60 days XX = day YY = month ZZZZ = year		
<b>BARCODE</b> no				

<b>Vičiūnai Group representative:</b>	<b>Customer representative:</b>
Company:	Company:
Name – position – signature:	Name – position – signature:
Date:	Date: