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4	<b>Effective technical and communication form for our importers and customers</b>						<b>Date:</b>		
5									
6	<b>1. PRODUCT DESCRIPTION</b>		<b>AUSTRAL FROZEN GAMBON X 2KG</b>						
7	<b>2. COMMERCIAL NAME</b>		<b>GAMBON</b>				<b>BOE núm. 204, 24-8-2004</b>		
8	<b>3. SCIENTIFIC NAME</b>		<i>Pleoticus muelleri</i>				<b>BOE núm. 204, 24-8-2004</b>		
9	<b>4. CAPTURE AREA</b>		<b>South West Atlantic / South West FAO No. 41</b>				<b>RD. 1380/2002</b>		
10	<b>5. PRODUCTION METHOD</b>		<b>Extractive fishing</b>				<b>RD. 1380/2002</b>		
11	<b>6. PROVIDER</b>		<b>Freezer fleet Conarpesa Y Agropez</b>						
12	<b>7. AUTHORIZATION CEE</b>		4236-2267-3758-3000-4477-4476-4478-5056-5211-2782-2254-2226-4038-3957-2147-5211						
13	<b>8. COUNTRY OF ORIGIN</b>		<b>ARGENTINA</b>				<b>COMMERCIAL BRAND IMAGE</b>		
14	<b>9. IMPORTER / DISTRIBUTOR</b>								
15	<b>10. SANITARY RECORD</b>								
16	<b>11. COMMERCIAL MARKET</b>		<b>CONARPESA</b>						
17									
18	<b>FREEZING DATE</b>		<b>See production label</b>						
19	<b>STORAGE CONDITIONS</b>		<b>- 18°C</b>						
20			<b>LOT NO: See production label</b>						
21			<b>SIZE LOT PRODUCTION: Day and boat</b>						
22			<b>SIZE LOT MANUFACTURE: Day and boat</b>						
23	<b>BEST BEFORE END</b>		<b>See production label</b>						
24	<b>CONDITIONS OF CONSERVATION</b>		In refrigerator 1 day						
25			In the refrigerator freezer 3 days						
26			In freezer with stars * 1 week						
27			In freezer with stars ** 1 month						
28			In freezer with stars *** to -18°C several months						
29	<b>PROVIDER'S ADDRESS</b>								
30	<b>Commercial address / factory address:</b>			<b>Telephone</b>		<b>Fax</b>			
31									
32	CONARPESA			<b>(54) 296-5451626</b>		<b>(54) 296-5451731</b>			
33	CONTINENTAL ARMADORES DE PESCA S.A.								
34	Industrial Fishing Park s/n (9120) Pto. Madryn			<b>Dirección e-mail</b>		<b>Página web</b>			
35	(9120) Pto. Madryn, Chubut								
36	ARGENTINA			<a href="mailto:casacentral@conarpesa.com.ar">casacentral@conarpesa.com.ar</a>		<a href="http://www.conarpesa.com.ar">www.conarpesa.com.ar</a>			
37									
38	<b>LIST OF INGREDIENTS OR COMPONENTS in decreasing order (for label)</b>								
39									
40	AUSTRAL FROZEN GAMBON X 2KG								
41	<i>Pleoticus muelleri</i> antioxidant E-223,E330,E301, E451i, SACCHAROSE								
42	<b>Instructions for use:</b> Thaw and prepare to taste								
43									
44									
45	<b>NUTRITIONAL VALUES (for label) per 100 g of finished product.</b>								
46	<b>Gross product</b>		<input checked="" type="checkbox"/>		<b>Prepared product</b>		<input type="checkbox"/>		
47	<b>TOTAL FATS</b>		1 %		<b>Vitamins:</b>		<b>Carbohydrates:</b>		
48	* cholesterol		150 mg		Vit. A		0,00%		
49	* saturated		0,54 %		Vit. D				
50	* trans		0,2 %		Vit. E				
51					Vit. C				
52					Vit. B1				
53					Vit. B2		Ac. Pantotenico		
54	<b>PROTEINS:</b>		21 %		<b>MINERALS</b>		<b>ENERGETIC VALUE</b>		
55	CARBON HYDRATES		0 %		* Sodium		91 Kcal/100g (382 KJ)		
56	* sugar (es)		%		* Calcium				
57	* starch		%		* Iron				
58	<b>FIBERS</b>		0 %		* Match		<b>COD BAR EAN13</b>		
59	<b>SIZES (WEIGHT, CAPACITY AND FORMATS)</b>				7798090450135		<b>CLASSIFICATION / SIZES:</b>		
60	<b>NET WEIGHT</b>		12 Kg (6 box x 2kg)		7798090450142		C1= UP TO 69 Pieces /kg		
61	<b>DRAINED WEIGHT</b>				7798090450159		C2 = 70/100 Pieces /kg		
62					7798090450203		C3 = 101/150 Pieces /kg		
							CR = BROKEN TAIL		

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68	<b>PRODUCT DESCRIPTION</b>		<b>AUSTRAL FROZEN GAMBON X 2KG</b>					
69	<b>INGREDIENTS</b>				<b>FORMULA</b>			
70								
71								
72								
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74								
75	<b>INGREDIENTS</b>		<b>Irradiación?</b>	<b>% receta</b>	<b>SUPPLIERS</b>			<b>ORIGIN</b>
76			<b>yes/no</b>					
77	<b>SODIUM METABISULFITE</b>		<b>no</b>	<b>0,01%</b>	<b>FARMESA/ FINE &amp; PURE</b>			<b>ARG</b>
78	<b>AUSTRAL FROZEN GAMBON X 2KG</b>		<b>no</b>	<b>99,9%</b>	<b>CONARPESA</b>			<b>ARG</b>
79	<i>Pleoticus muelleri</i>				<b>CONTINENTAL ARMADORES DE PESCA S.A.</b>			
80					<b>Parque Industrial Pesquero ( 9120) Pto Madryn</b>			
81					<b>Chubut ( Argentina)</b>			
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113	<b>NOTE: Other components that may accompany the antioxidant.</b>							
114	E223: SODIUM METABISULPHITE							
115	E301: SODIUM ASCORBATO							
116	E330: CITRIC ACID							
117	E451 i: PENTASODIC THYPHOSPHATE							
118	SACCHAROSE							
119								
120								
121								
122								
123								
124								



131 **This list must be filled out completely in order to make the product selections after the requests**  
 132 **of consumers. It will be rejected due to incompletion of one of the cells**

134 YES = PRESENCE      NO = Absence

	YES	NO		YES	NO
137 Cow's milk protein		x	AHB / THB (E320-E321)		x
138 Lactose / milk sugar		x	Benzoic acid (E210 -> E213)		x
139 Chicken egg		x			
140 Soy protein		x	Parabenzene (E214-> E219)		x
141 Soy oil		x	Tartrazine (E102)		x
142 Gluten		x	Orange yellow (E110)		x
143 Wheat		x	Azorubina, Carmoisina-> (E122)		x
144 Rice		x			
145 Saccharose	x		Amaranth (E123)		x
146 Ox		x	Red Cochineal A (E124)		x
147 Pork		x	Sorbic acid (E200-> E203)		x
148 Chicken		x	Cinnamon		x
149 Fish		x	Vanillina		x
150 Crustaceans	x		Labelizable OGM		x
151 Molluscum cephalopod		x	Total OGM		x
152 Fructose		x	Acidulants		x
153 Corn		x	Antioxidants	x	
154 Yeast		x	Polyols		x
155 Cocoa		x	Glutamate		x
156 Ingredients or cow derivatives *		x	Sulfites (E223)	x	
157 Peanuts		x	Phosphates		x
158 Nuts		x	Sugars		x


159 \*: in this case, specify the ingredient, technical assistant or affected additive.

161 The seller guarantees not to use ingredients from Genetically Modified Organism (authorized or not) and certifies  
 162 have verified the traceability of each raw material used (ingredients, derivatives, additives) for each of its suppliers.

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169 <b>PACKAGING AND PALLETIZATION</b>			<b>PALLETIZATION</b>	Variable
<b>PACKAGING</b>	<b>SALES UNIT</b>	<b>MASTER CONTENT</b>	<b>TYPE OF PALLET</b>	European
171 <b>KIND</b>	Master	estuches x 2kg neto c/u	<b>Nº BOXES</b> <b>BASE</b> <b>HEIGHT</b> <b>KG PALLET</b> <b>PALLET HEIGHT</b>	77
172 <b>NUMBER OF UNITS</b>	1	6		11
173 <b>WEIGHT OF THE PACKAGING</b>	450 gr aprox	120g aprox c/u		7
174 <b>MASTER MATERIAL</b>	CORRUGATED CARDBOARD 200lbs			924
175 <b>EXTERIOR DIMENSIONS</b>	425x314x194mm			

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183	<b>RAW MATERIALS ANALYSIS (one page per raw material) RAW MATERIALS:</b>							
184	<b>PHYSICAL CHARACTERISTICS (including weight control)</b>							
185	<b>TEST</b>	<b>Normativa</b>		<b>Unity</b>	<b>Analysis method</b>		<b>Lab (I/E)</b>	<b>Frecuenc.</b>
186					(Norma - Brief description)		(Interno / Externo)	<b>Análisis</b>
187	Foreign matter	absense - absense			visual		Interno	1/1 lote
188	No. dehydrated pieces (%)	≤ 10 - ≤ 12			visual		Interno	1/1 lote
189	No. of broken pieces	≤ 3 - ≤ 5			visual		Interno	1/1 lote
190	Melanosis	≤ 3 - ≤ 5						
191	<b>Net weight</b>	<b>Media de lote &gt;=</b>						
192		<b>Valor nominal</b>			<b>CEE nº 75/106 19/12/74</b>			
193					<b>CEE nº 76/211 20/01/76</b>			
194	Drained net weight				Weighing in calibrated balance		Interno	1/45 min
195	Metallic particles	absense			Metal detector check		Interno	1/45 min
196	Batch check	correct		-----	Visual		Interno	1/45 min
197	<b>Packaging check</b>	correct		-----	Visual		Interno	1/45 min
198	Product temperature	max -15°C (product to tunnel / camera)			T <sup>a</sup> with calibrated thermometer		Interno	1/45 min
199	Product presentation	correct		-----	Visual		Interno	1/45 min
200	Master net weight				Weighing in calibrated balance		Interno	1/45 min
201								
202	<b>CHEMICAL CHARACTERISTICS</b>							
203	<b>TEST</b>	<b>Normativa</b>		<b>Unity</b>	<b>Analysis method</b>		<b>Lab (I/E)</b>	<b>Frecuenc.</b>
204					(Norma - Brief description)		(Interno / Externo)	<b>Análisis</b>
205								
206								
207	Humidity	76,52		%	AOAC Official Method		E	<b>study annual subjects cousins</b>
208	Total Nitrogen	0,253		%	Directiva 2001/22/CE		E	
209	Ashes	1,87		%	AOAC Official Method		E	
210								
211								
212								
213								
214								
215	<b>MICROBIOLOGICAL CHARACTERISTICS</b>							
216	<b>TEST</b>	<b>Normativa</b>		<b>Unidad</b>	<b>Analysis method</b>		<b>Lab (I/E)</b>	<b>Frecuenc.</b>
217					(Norma - Brief description)		(Interno / Externo)	<b>Análisis</b>
218	Aerobic mesophilic	X ≤ 10 <sup>5</sup>		ufc/g	ISO 4833 Y CENAN-1989		Externo	MENSUAL
219	Enterobacteria	X ≤ 10 <sup>3</sup>		ufc/g	ISO 21528-2:2004		Externo	MENSUAL
220	Total coliforms							
221	Escherichia coli	X aus		ufc/g	ISO 16649-2		Externo	MENSUAL
222	Salmonella	X aus		ufc/25g	ISO 6579:2002		Externo	MENSUAL
223	Stafilococcus aureus	X <100		ufc/g	ISO 6888-1:1999		Externo	MENSUAL
224	Streptococcus							
225	Molds and yeasts							
226	Vibrio cholerae	X aus		ufc/25g	BAM,FDA 2004		Externo	MENSUAL
227	Listeria	X aus		ufc/25g	USDA/FSIS:2005		Externo	MENSUAL
228	<b>OTHERS :</b>							
229	Sulfite reducers	X <100		ppm	Metodo de deVries (Ext) Colorimetrico (Int)		E/I	I: 1 por lote E: mensual
230								
231	<b>CARACTERISTICAS ORGANOLEPTICAS</b>							
232					<b>Analysis method</b>		<b>Lab (I/E)</b>	<b>Frecuenc.</b>
233	ASPECT / COLOR / TEXTURE /				(Norma - Brief description)		(Interno / Externo)	<b>Análisis</b>
234	ODOR / FLAVOR							
235	Typical color				visual		I	1/1lote
236	Typical smell				smell		I	1/1lote
237	Typical flavor				taste (cooking boiled in water)		I	1/1lote
238								

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243								
244	<b>PRODUCT DESCRIPTION</b>		<b>AUSTRAL FROZEN GAMBON X 2KG</b>					
245	<b>Terrestrial plants</b>							
246	<b>PROCESSED ANALYSIS</b>							
247	<b>MANUFACTURING STAGES (flow chart and control points, including HACCP analysis)</b>							
248	<b>STAGES OF THE PROCESS</b>			<b>POINTS CONTROLLED</b>		<b>FRECUENCY</b>	<b>CRITICAL VALUES</b>	
249								
250	1. Fresh product reception			Organoleptic control		1/ lote		
251				Control of documentation				
252				Temperature control				
253								
254	2.- Storage			Temperature / time control				
255				Ice aggregate				
256	3.- Washing							
257								
258								
259	4.- Antimelanosic washing			Control of sulphite concentration in washing pan		1/ lote	Concentration greater than 100 ppm (PCC)	
260								
261								
262	5. -Productive process (dismembered heads)							
263								
264								
265	6. -Classification (size / quality)							
266								
267								
268	7. -Primary packing			Temperature control				
269								
270								
271	8. - Freezing							
272								
273								
274	9. - Enmastado			Temperature control		Total product control deposited by means of graphics		
275								
276								
277	10. -Deposit							
278								
279								
280								
281	11. -Transportation							
282								
283								
284	12. -							
285								
286								
287	13. -							
288								
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290	14. -							
291								
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