ARMATORE	PIANO HACCP Application of the HACCP system **ANCHOVIES IN OIL 1,3 Kg**

DATI GENERALI - *PRODUCT DATA*

RAGIONE SOCIALE E INDIRIZZO DELL'OPERATORE DEL SETTORE ALIMENTARE RESPONSABILE DELLE INFORMAZIONI SUGLI ALIMENTI E CON IL CUI NOME E' COMMERCIALIZZATO IL PRODOTTO *The business name and address of the food business operator responsible for the food information shall be the operator under whose name or business name the food is marketed*	CONSORZIO BLUEFISH via Terre Risaie 29/B 84131 Salerno P.I.05788710654 Food establishments
NUMERO DEL BOLLINO CE - *Registration Number*	IT U6W78 CE
DESCRIZIONE DEL PRODOTTO – *Product Description*	Fish product that has undergone an enzymatic maturation treatment in brine. After about 10 months of maturation the anchovies are filleted and preserved in sunflower oil in glass containers
MATURAZIONE - *Maturation*	In chestnut tins for 10 months
MODALITA' DI CONFEZIONAMENTO - *Packaging mode*	The fillets of anchovy fillets, after maturation, are preserved in oil and placed in glass containers. The material used for packaging complies with current regulations.
CONFEZIONI - *Weight*	Net weight 1300g - Drained weight 700g
GIORNI DI VITA DEL PRODOTTO ANCORA NEL SUO IMBALLO ORIGINARIO - *Shelf life in original packaging*	18 months
MODALITA' DI CONSERVAZIONE - *Storage conditions*	Store the product between 4° and 15°. Once opened, keep the anchovies in the refrigerator, dip in olive oil (topping up if necessary)and consume within 30 days.

INGREDIENTI IN ORDINE DECRESCENTE- *INGREDIENTS*

Ingredienti - *Ingredients*	QUID (Percentuale ingrediente caratterizzante) QUID (*Percentage of characteristic ingredient)*	Origine geografica - *Country of Origin*
Alici - Anchovy	**54**	**Zona fao 37**
Olio semi - Sunflower oil	**45**	**Italy, E.U**
Sale - salt	**1**	**Italy**

ALLERGENI - *ALLERGENS*

Allergeni presenti nel prodotto finito - *Allergens present in the finished product*		
01	Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati /*Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof*	
02	Crostacei e prodotti a base di crostacei / *Crustaceans and products thereof*	
03	Uova e prodotti a base di uova / *Eggs and products thereof*	
04	Pesce e prodotti a base di pesce / *Fish and products thereof*	x
05	Arachidi e prodotti a base di arachidi/ *Peanuts and products thereof*	
06	Soia e prodotti a base di soia / *Soybeans and products thereof*	
07	Latte e prodotti a base di latte (incluso il lattosio) / *Milk and products thereof (including lactose)*	
08	Frutta a guscio, vale a dire: mandorle (Amygdalus communis L.), nocciole (Corylus avellana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan [Carya illinoinensis (Wangenh.) K. Koch], noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia), e i loro prodotti *Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof*	
09	Sedano e prodotti a base di sedano/*Celery and products thereof*	
10	Senape e prodotti a base di senape/Mustard and products thereof	
11	Semi di sesamo e prodotti a base di semi di sesamo/ *Sesame seeds and products thereof*	
12	Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO 2 totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti *Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers*	
13	Lupini e prodotti a base di lupini/*Lupin and products thereof*	
14	Molluschi e prodotti a base di molluschi */Molluscs and products thereof*	

DICHIARAZIONE NUTRIZIONALE SE GIA' PRESENTE IN ETICHETTA - *NUTRITION DECLARATION*

Energia - *Energy:*	**222 kcal/100g**
	931 kJ/100g
Grassi - *Fat* di cui saturi - *of Which Saturated*	**10,00 g/100g** **1,7 g/100g**
Carboidrati - *Carbohydrate* di cui zuccheri - *of Which Sugars*	**0 g/100g** **0 g/100g**
Proteine - *Protein*	**31,0 g/100g**
Sale - *Salt*	**33,00 g/100g**
Fibre - *Fibre*	**10,00 g/100g**

PARAMETRI CHIMICO-FISICI-*CHEMICAL-PHYSICAL PARAMETERS*

Attività dell'acqua (aw) - *Activity Water (aw)*	**0,77**
pH	**5,67**

PARAMETRI MICROBIOLOGICI*- *MICROBIOLOGICAL ANALYSIS*

Clostridi solfito riduttori UFC/g	**<10 UFC**
Escherichia Coli (UFC/g)- *(CFU/g)*	**<10 UFC**
Listeria monocytogenes in 25 g	**assente in 25g**
Istamina	**19,5 mg/Kg**

1. FLOWCHARTS

For the elaboration of the process flow-charts relating to the activities described, governed by the EC Reg. 852/2004, a particular symbol was used to facilitate the visualization of the lights and processes.

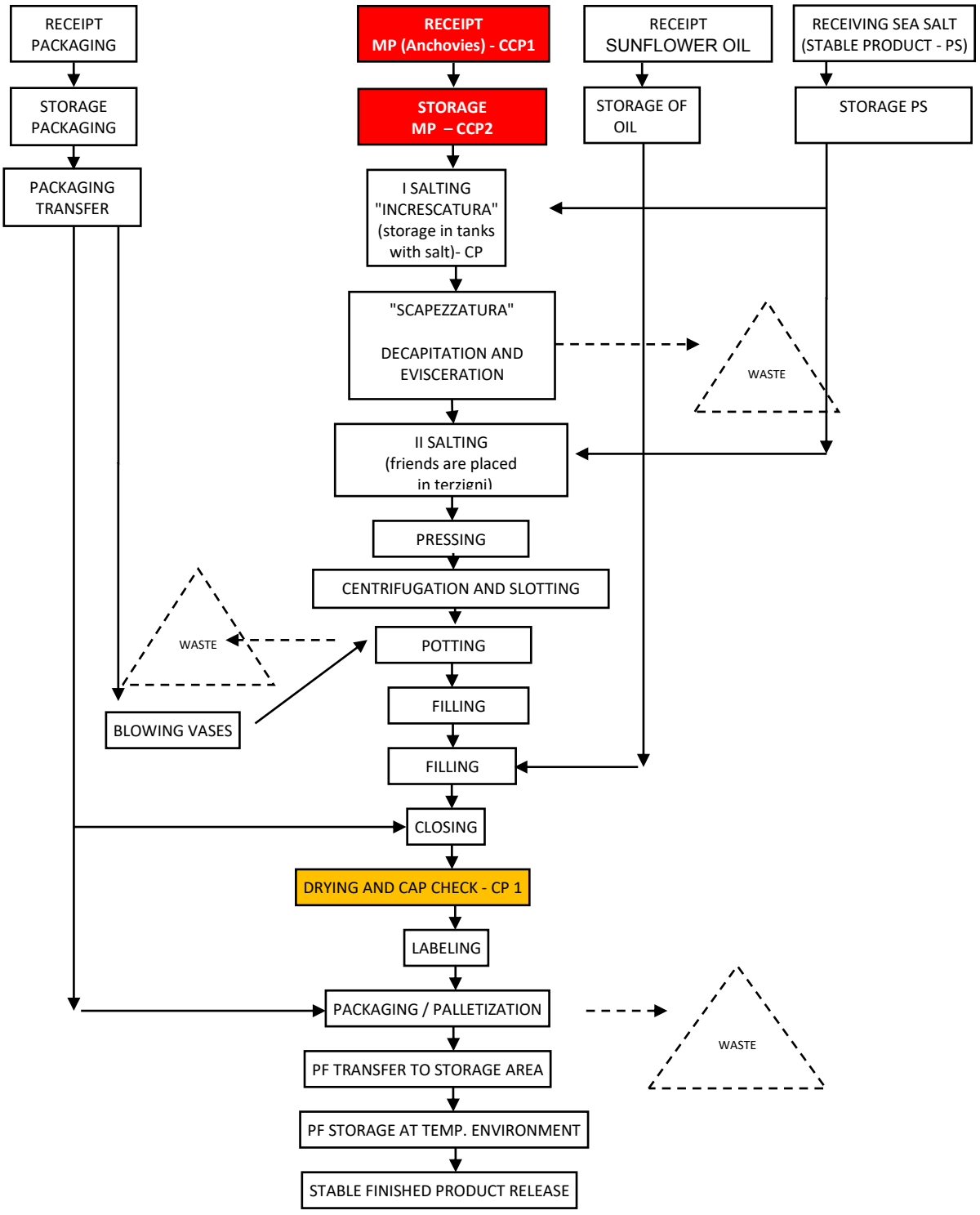
The flow chart has the function of helping to define the dangers of the process, the possible crossings between different products and possible alternative processing solutions and therefore to identify the critical control points (CCP) of the HACCP plan.

Furthermore, the same diagram can be used when training personnel to understand for each phase which are the preventive activities that must be adopted.

Below is the legend of symbols and colors:

	The phase is a CP, that is, it involves an operational control
	The phase is a CCP
	The phase does not include CCP / CP and is normally managed with GMP and GHP
	Process flow (raw materials, intermediates and packaging) If it is not continuous but interrupted by the arrow, it indicates that the flow can take two different directions (optional). If it is continuous, it indicates that the process always occurs.
	Waste flow (MSW: Urban Solid Waste; Waste: Category 3 material; Residual water: processing waste destined for treatment)
	Water flow

Flow chart: ANCHOVIES IN SUNFLOWER OIL



2. IN-FIELD CHECK OF FLOW DIAGRAMS

The HACCP team, in order to confirm the flow chart, carried out some production inspections on different days and times, found that the flow charts shown in the previous point actually reflect reality and are actually applied: therefore the flow chart has been confirmed.