



emfacar

from Doñana to your table



MICROBIOLOGICAL SPECIFICATIONS:

Regulation 2073/2005 on the microbiological criteria applicable to foodstuffs.

Salmonella: Absence/25 g

Listeria monocytogenes: ≤ 100 ufc/g

ORGANOLEPTIC SPECIFICATIONS:

Trays of exquisite scrambled eggs with cod stir-fried in olive oil with attractive golden potato chips.

NOMINAL SPECIFICATIONS:

Packing date: Reference on package, on label.

Shelf life: 18 months

Batch: It refers to the packing date according to the daily chronological order of the Julian calendar and prefaced by the last 2 figures of the current year.

TECHNICAL DATA SHEET

COD

À BRÁS

DEEP FROZEN PRODUCT

Do not refreeze after defrosting.

INGREDIENTS:

Potato chips in sunflower oil, onion, **COD FISH 12,5%** (Gadus sp), water, olive oil, garlic, thickening agent E-412, flavour enhancer E-621, pepper and salt.

ALLERGEN INFORMATION

Due to our artisan-based processing, occasional bones may be found.

Contains fish protein.

NUTRITIONAL INFORMATION

Approximate average composition per 100 g

Energy value	321,6 Kcal/1341,4 KJ
Fats	19,6 g
Saturated fat	2,8 g
Carbohydrates	28 g
Sugars	1,6 g
Dietary fiber	1,8 g
Proteins	7,4 g
Salt	1,5 g
Sodium	0,6 g

PACKING AND PACKAGING

BLACK HEAT-SEALED TRAYS 240 G

Trade unit: Box of 2,88 Kg (net weight). Cardboard box (Length: 39,5 cm; Width: 28,5 cm; Height: 19cm). Box gross weight: 3,37 Kg.

Format: 12 trays 240 g. Black heat-sealed trays 240 g (Length: 19,1 cm; Width: 13,7 cm; Height: 5,3 cm). Tray gross weight: 255 g.

Euro-pallet palletised product (120x80x15), composed of 8 units in height (189 cm) and 8 base units (total 64 units).

Bar code of 240 g trays: 8436017988062.

Bar code of box containing 12 trays 240 g: 8436017988079.

-18°C IN STORAGE



-15°C DURING TRANSPORT

RECOMMENDATIONS FOR USE



Preparation

1. To achieve more flavour from this dish, allow the potato chips to defreeze until they separate without breaking (15 to 20 minutes).
2. Place the sauté in a frying pan and cook over low heat.
3. Add the fried potato and cook over low heat.
4. Add 2 or 3 eggs to the pan and stir gently until it is at your taste.

Presentation suggestion: adorn the dish with parsley and olives
