



## TECHNICAL RECORD

### FT-TAFF 01-T 180 Nortindal FDA

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<b>NAME OF THE PRODUCT</b>	<b>STERILIZED CUTTLEFISH INK</b>																								
<b>PRODUCER</b>	<p>NORTINDAL SEA PRODUCTS S.L.          Pol. Irunuzubi 4 y 5          20490 Lizartza (Guipúzcoa)          Ph: +34 943 69 75 88 Fax: +34 943 67 47 01          Trade mark: Nortindal          N.R.S.: 12.121.63 / SS</p>																								
<b>EMERGENCY CONTACT:</b>	<p>MANAGER: Pho 24h : + 34 676 23 95 39 <a href="mailto:gerencia@nortindal.com">gerencia@nortindal.com</a>          QUALITY: Pho 24h : +34 661 50 78 57 <a href="mailto:eal@nortindal.com">eal@nortindal.com</a></p>																								
<b>DESCRIPTION OF THE PRODUCT</b>	It is the product obtained from ink extracted from the natural bags of the cuttlefish, grounded, to that water, salt and stabilizer: sodium carboxymethyl cellulose, have been added, and later submitted to thermal treatment																								
<b>PRESENTATION</b>	180 g. Glass jar																								
<b>Packing Material</b>	The lids are WHITE UNIVERSAL 66 and they are made of electrolytic tin E2.0/2.0-E2.8/2.8, or chrome plating/TFS and acrylic white enamel or polyester + polyester varnish finish (approved by FDA 175.300). Inks norm EN 71/3.																								
<b>Pallet Info:</b>	The packaging material is suitable to be in contact with food FORMAT: Master Carton with 30 jar glass of 180g BOX SIZES: 37x22,8x17,5 cm NET WEIGHT: 5,4 kg GROSS WEIGHT: 10,9 Kg PALLET: European Pallet (70 boxes) EAN13 Code: 8 427163 250035 DUN14 Code: 1 8427163 250032																								
<b>INGREDIENTS</b>	<p>Ingredients: Cuttlefish Ink, water, salt and stabilizer: sodium carboxymethyl cellulose.</p> <p style="text-align: center;">Absence of artificial colourings.</p> <p style="text-align: center;">This product neither contains nor it's elaborated from Genetically Modified Organisms (GMO).          Not subject to irradiation</p>																								
<b>NUTRITIONAL FACTS</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: left;"><b>NUTRITION FACTS</b></th> </tr> <tr> <th colspan="2" style="text-align: left;"><b>Serving size 1tsp(5ml)</b></th> </tr> <tr> <th colspan="2" style="text-align: left;"><b>Amount per serving</b></th> </tr> <tr> <th colspan="2" style="text-align: left;"><b>Servings per Container 36</b></th> </tr> </thead> <tbody> <tr> <td>Calories 0</td> <td style="text-align: right;">Calories from fat 0</td> </tr> <tr> <td></td> <td style="text-align: right;">% daily value*</td> </tr> <tr> <td>total fat 0</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Sodium 170 mg</td> <td style="text-align: right;">7%</td> </tr> <tr> <td>Total Carbohidrate 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Sugars 0g</td> <td></td> </tr> <tr> <td>Protein 0g</td> <td></td> </tr> <tr> <td colspan="2">* Percent daily values are based on a 2000 calorie diet</td> </tr> </tbody> </table>	<b>NUTRITION FACTS</b>		<b>Serving size 1tsp(5ml)</b>		<b>Amount per serving</b>		<b>Servings per Container 36</b>		Calories 0	Calories from fat 0		% daily value*	total fat 0	0%	Sodium 170 mg	7%	Total Carbohidrate 0g	0%	Sugars 0g		Protein 0g		* Percent daily values are based on a 2000 calorie diet	
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<b>MICROBIOLOGICAL CHARACTERISTICS</b>	<b>Parameters</b>	<b>Limit</b>
	Mesophilic aerobic (ufc/g)	<10 ufc/g
	Termophilic aerobic (ufc/g)	<10 ufc/g
	Mesophilic anaerobic (ufc/g)	<10 ufc/g
	Termophilic anaerobic (ufc/g)	<10 ufc/g
	Aerobic spores (ufc/g)	<10 ufc/g
	Anaerobic spores (ufc/g)	<10 ufc/g
	Listeria monocytogenes (ufc/g)	<100 ufc/g
<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	<b>Analytical parameters</b>	<b>Limit</b>
	Cd	1 ppm
	Pb	0,3 ppm
	Hg	0,5 ppm
	Sum of dioxins	≤ 3,5 pg/g fresh weight
	Sum of dioxin-like PCBs	≤ 6,5 pg/g fresh weight
	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 & PCB180	≤ 75 ng/g fresh weight
	Melamine	2,5 mg/Kg
	Other analytical parameters:	
	<b>Analytical parameter</b>	<b>Analysed content</b>
pH	Between 7 & 9	
Aw	<0,92	
Absence of physical impurities or strange matters		
<b>ORGANOLEPTIC CHARACTERISTICS</b>	COLOUR: BLACK TASTE: CHARACTERISTIC CUTTLEFISH INK SMELL: INTENSE CUTTLEFISH INK APPEARANCE: LIQUID WITH CERTAIN THICKNESS	
<b>MAINTENANCE</b>	Keep at room temperature (below 37°C) and after opening, in refrigerator for 20 days maximum	
<b>BEST BEFORE</b> <b>Used formula</b>	<b>Four years</b> , from date of manufacture, with previous storage conditions. Inscription "Best-before date", followed by <b>year, month and day</b> .	
<b>APPLICABLE LEGISLATION</b>	Complies with the conditions required by U.S. Food and Drug Administration: <b>Code of Federal Regulations Title 21. Part 101.-Food Labeling</b>	



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<b>INSTRUCTIONS FOR USE</b>	<p>This product is assigned as ingredient in the elaboration of ready-food that suffer heat treatment before final consumption. It can be intended for direct consumption.</p> <p style="text-align: center;">The <u>use</u> is summarised in the following stages:</p> <ul style="list-style-type: none"> <li><span style="background-color: #0000ff; color: white; padding: 2px;">■</span> Dilute in water 1g of ink for every 100g. of product to develop.</li> <li><span style="background-color: #0000ff; color: white; padding: 2px;">■</span> Add the diluted ink to stew.</li> <li><span style="background-color: #0000ff; color: white; padding: 2px;">■</span> Proceed to the heat treatment required by the dish</li> </ul>
<b>TARGET POPULATION</b>	This product is destined for the whole population in general, except those allergic to the substances listed in Table Allergen
<b>CARRIED OUT CONTROLS</b>	The company has a Certificate UNE-EN-ISO 9001-2008 and a self-control system ( <b>HACCP system</b> ) which is implemented by <u>preventing</u> and <u>controlling</u> the sanitary hazards that could affect consumer's health and perform <u>relevant analytical</u> (in accredited laboratory) to <u>check</u> the adequacy of the above mentioned self-control.

Allergen	Directly incorporated as an ingredient:		Present in Plant:	
	YES	NO	YES	NO
Cereals containing Gluten and cereals-based products.		<b>x</b>		<b>x</b>
Shellfish and shellfish-based products		<b>x</b>	<b>x</b>	
Eggs and eggs-based products		<b>x</b>		<b>x</b>
Fish and fish-based products		<b>x</b>	<b>x</b>	
Groundnut and groundnut-based products peanut		<b>x</b>		<b>x</b>
Soya and soya-based products		<b>x</b>		<b>x</b>
Milk and milk-based products		<b>x</b>	<b>x</b>	
Shell fruits.		<b>x</b>		<b>x</b>
Celery and celery-based products		<b>x</b>	<b>x</b>	
Mustard and mustard based-products		<b>x</b>		<b>x</b>
Sesame seeds and sesame seed-based products		<b>x</b>		<b>x</b>
Sulphur dioxide and sulphites in concentration over than 10 mg/kg or 10 mg/l expressed in SO <sub>2</sub> .		<b>x</b>	<b>x</b>	
Lupin and products thereof		<b>x</b>		<b>x</b>



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Molluscs and products thereof	<b>x</b>		<b>x</b>	
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There are procedures to prevent cross-contamination

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