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PRODUCT TECHNICAL SHEET

COMPANY DETAILS

Name	Borrelli Lavorazione prodotti alimentari s.r.l.
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Contacts	Tel. 0039 (0)884.511849 - Mob. 0039 3200727923 - Fax. 0039 (0)884.541490 - www.borrellisrl.it

Certificates



MARINATED ANCHOVIES FILLETS

Product category	Semipreserve
Brief description	Marinated product not pasteurized
Custom Code	16041600



INGREDIENTS

Ingredients Ps. We have two origins of anchovies. We use one or the other depending on the fishing season	1) Ingredients: Marinated anchovies fillets (60%), sunflower oil, alcohol vinegar, salt, dried parsley, dried garlic, acidity regulator: citric acid E330. May contain traces of: sulphites, crustaceans, shellfish, eggs and egg products, cereals containing gluten and derivatives, soy and soy products, celeriac . Origin: Zone FAO 34. 2) Ingredients: Marinated anchovies fillets (60%), sunflower oil, wine vinegar, salt, dried parsley, dried garlic, acidity regulator: citric acid E330. May contain traces of: sulphites, crustaceans, shellfish, eggs and egg products, cereals containing gluten and derivatives, soy and soy products, celeriac . Origin: Zone FAO 37.		
Fish products origin	1) Origin: FAO zones 34 OR 2) Origin: FAO zones 37		
Covering liquid	sun flower oil	Preservation liquid	sun flower oil
Heat treatment	✓ Marinade	Cooking	Pasteurization
State of raw materials	✓ Frozen	Deep frozen	✓ In a marinade

ALLERGENS

Materials or products that cause allergy or intolerance (Reg. CE 1169/2011, Appendix II)	Presence (P) - Absence (A)	Possible traces from cross contamination
Cereals containing gluten, i.e.: grain, rye, barley, oat, spelt, kamut or their hybrid families and derivatives		X
Crustacean and crustacean products		X
Egg and egg products		X
Fish and fish products	P	
Peanut and peanut products	A	
Soy and soy products		X
Milk and milk products (milk sugar included)	A	
Nuts, i.e.: almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), acaciù walnut (Anacardium occidentale), pecan walnut [Carya illinoensis (Wangenh.) K. Koch], Brasil walnut (Bertholletia excelsa), pistachio (Pistacia vera), macadamia walnut or Queensland walnut (Macadamia ternifolia), and derivatives	A	
Celery and celery products		X
Mustard and mustard products	A	
Sesame and sesame products	A	
Sulphur dioxide and sulphites concentrates more than 10 mg/kg or 10 mg/liter in terms of total SO2		X <10mg/kg
Lupin e lupin products	A	
Mollusc and mollusc products		X





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SHELF LIFE, INTENDED USE AND TRANSPORT				
Shelf life	6 months - After the opening keep in the fridge and use within 3 days			
Intended use	✓ As it comes	After cooking	As dressing	
Storage method	refrigerated between 0° C. and +4°C.			
Transport temperature	refrigerated between 0° C. and +4°C.			
Warning on misuse	Consumption is not recommended if the product is exposed to direct sources of light and heat. Consumption is not recommended if the product stays for more than 2 hours at room temperature.			
Transport temperature				
Nutritional facts (x100g)	Nutritiona values on 100g of drained product: Energy KJ 544 - 130Kcal / Total fat 5,1g / Saturated fats 1,16g / Total Carbohydrate 0 g / of which sugar 0 g / Protein 21 g / Salt 1.2 g			

Strong Firm Delicate Normal Aromatic

Organoleptic Characteristics	Odour				✓
	Consistency				✓
	Flavour				✓
Microbiological details	pH	Salinity	Aw	Peroxides	
	4± 0,2	4± 0,5%	0,93	<15 meq/O2	

SANITATION CHARACTERISTICS AND CONFORMITY DECLARATIONS

The product complies with the criteria of food safety and hygiene process (Reg. CE 2073/2005 and s.m.i.) and has not residual contaminants (Reg. CE 1881/2006 and s.m.i.). Borrelli Srl uses an Analysis Laboratory accredited according to the standard UNI EN ISO 17025:05

Food Safety	CBT < 1.000.000 ufc/g	Salmonella : absent in 25g
	TOTAL COLI < 1000 ufc/g	Listeria absent in 25g
	E.COLI < 10 ufc/g	Yeats < 10.000 ufc/g
	Staphylococcus aureus <10 ufc/g	Moulds < 10.000 ufc/g
HACCP	The Company implements a quality assurance system according to Reg. CE 852/04 and s.m.i.	
Packaging	All materials used for packaging , primary and secondary, of the product comply with current regulation concerning materials in contact with food (more info below).	
Irradiation	The product and its ingredients have not been treated with ionizing irradiation in accordance with the provisions of the CE Directive 1999/2, 1999/3 and the D.lgs 94/01 and s.m.i.	
OGM	The product does not contain and does not come from OGM and it has not indication on the label in accordance with Reg. CE 1829/2003 and Reg. CE 1830/2003 on the presence and traceability of GMOs.	



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PACKAGING E PALLET SYSTEM

Primary Packaging Rectangular plastic tray with sealed film for food contact - Round tray line

	200 g Rectangular	1000 g Rectangular	960g Round	1950g Round			
SEAL	Sealed film	Sealed film	lid	lid			
TRAY DIMENSION H x W x L(mm)	25x160x115	30x280x205	60x180x180	70x235x235			
NET WEIGHT (g)	200	1000	960	1950			
GROSS WEIGHT (g)	220	1070	1020	2070			
DRAINED WEIGHT (g)	120	600	576	1200			
Volume (cc)	460	1680	1944	3865			

Conformity

Primary packaging complies with current regulation concerning material and objects in contact with food and in particular to::

- Regulation (CE) n.1935/2004 and ss.mm.ii.
- Regulation (CE) n.2023/2006 and ss.mm.ii.
- DPR 23 august 1982 n.777 and ss.mm.ii.
- DM 21/03/1973 and ss.mm.ii.
- Regulation (CE) n.10/2011 and ss.mm.ii.

Secondary

	Carton	Carton	Carton	Carton			
DIMENSIONS H x W x L (mm)	130x190x265	125x225x295	180x370x190	145x480x250			
N. TRAYS X CARTON	10	4	6	4			
GROSS WEIGHT (kg)	2,45	4,6	6,5	8,55			
VOLUME (cc)	6545	8297	12654	17400			
N. BOXES X LAYER	16	12	10	6			
N. LAYERS	10	10	8	10			
N. BOXES X PALLET	160	120	80	60			
N. TRAYS X PALLET	1600	480	480	240			
GROSS WEIGHT PALLET (kg)	415	570	540	535			
PALLET LENGHT(cm)	120	120	120	120			
LARGHEZZA WIDTH (cm)	80	80	80	80			
PALLET TOTAL HEIGHT (cm)	145	140	160	160			
PALLET VOLUME (m³)	1,4	1,35	1,01	1			

