



TECHNICAL RECORD

FT-TA-FF 01-TT180x30

28/05/2025

Rev.41

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NAME OF THE PRODUCT (RG 1169/2011)	STERILIZED CUTTLEFISH INK														
PRODUCER (RG 1169/2011)	NORTINDAL SEA PRODUCTS S.L. Pol. Irurzubi 4, 5 and 6 20490 Lizartza (Guipúzcoa) Ph: +34 943 69 75 88 Fax: +34 943 67 47 01 N.R.S.: 12.121.63 / SS														
EMERGENCY CONTACT (RG 178/2002)	MANAGER: Pho 24h: + 34 676 23 95 39 gerencia@nortindal.com QUALITY: Pho 24h: +34 661 50 78 57 eal@nortindal.com														
DESCRIPTION OF THE PRODUCT AND THE PROCESS	It is the product obtained from ink extracted from the natural bags of the cuttlefish, grounded, to that water, salt and thickener sodium carboxymethyl cellulose, have been added, and later submitted to thermal treatment														
PRESENTATION Packing Material Pallet Info:	180 g. Glass jar The covers are made of electrolytic tinplate E2.0 / 2.0 min, enamelled white coated polyester and polyester varnish finish. They do not contain Bisphenol A. The packaging material is suitable to be in contact with food. FORMAT: Master Carton with 30 jar glass of 180g BOX SIZES: 364x214x175 mm NET WEIGHT: 5,4 kg GROSS WEIGHT: 10,34 Kg PALLET : European Pallet (70 boxes)														
INGREDIENTS	Cuttlefish Ink (molluscs) Water Salt Thickener sodium carboxymethyl cellulose Absence of artificial colourings.														
GMO/Irradiations	This product neither contains nor it's elaborated from Genetically Modified Organisms (GMO). Not subject to irradiation														
NUTRITIONAL VALUE (RG 1169/2011)	Nutritional values in 100g <table><tr><td>Energy Value</td><td>214 kJ / 51 kcal</td></tr><tr><td>Fats</td><td>0,7</td></tr><tr><td>Of which saturated fatty acids</td><td>0,2</td></tr><tr><td>Carbohydrates</td><td>4,4</td></tr><tr><td>Of which sugars</td><td>0,5</td></tr><tr><td>Proteins</td><td>6,6</td></tr><tr><td>Salt</td><td>9,9</td></tr></table>	Energy Value	214 kJ / 51 kcal	Fats	0,7	Of which saturated fatty acids	0,2	Carbohydrates	4,4	Of which sugars	0,5	Proteins	6,6	Salt	9,9
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MICROBIOLOGICAL CHARACTERISTICS (RG 2073/2005)

According to the definition in Regulation 2073/2005, it is a ready-to-eat food that does not favor the growth of *Listeria monocytogenes*

Parameters	Limit
<i>Listeria monocytogenes</i>	<100 ufg/g

Do not apply legal criteria for parameters other than *Listeria monocytogenes*. The internal criterion is the CNTA's 2013 recommendation

Parameters	Limit
Mesophilic aerobic	<10 ufc/g (as internal standard)
Termophilic aerobic	<10 ufc/g (as internal standard)
Mesophilic anaerobic	<10 ufc/g (as internal standard)
Termophilic anaerobic	<10 ufc/g (as internal standard)
Aerobic spores	<10 ufc/g (as internal standard)
Anaerobic spores	<10 ufc/g (as internal standard)

PHYSICOCHEMICAL CHARACTERISTICS (RG 2023/915)

Analytical parameters	Limit *
Melamine (Food products)	2,5 mg/Kg

*The contaminant limits are those that correspond to the ink once diluted in water / broth and ready to consume, according to the relative proportions of the ingredients (for which there is regulation) in the product.

Other analytical parameters:

Analytical parameter	Analysed content
pH	Between 6 & 9

Absence of physical impurities or strange matters

ORGANOLEPTIC CHARACTERISTICS

COLOUR: BLACK
TASTE: CHARACTERISTIC CUTTLEFISH INK
SMELL: INTENSE CUTTLEFISH INK
APPEARANCE: LIQUID WITH CERTAIN THICKNESS

MAINTENANCE CODITIONS (RG 1169/2011)

Store at room temperature and once opened in the refrigerator for a maximum of 20 days.
Keep at a temperature below 37°C.

BEST BEFORE

Used formula

(RG 1169/2011)

Four years, from date of manufacture, with previous storage conditions. once opened in the refrigerator for a maximum of 20 days

Inscription "Best-before date", followed by **day, month and year**.



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APPLICABLE LEGISLATION	Compliance with any legislation applicable to the product, as well as any corresponding updates.
BASIC LABELLING INFORMATION	- Name of the food (RG 1169/2011) - List of ingredients (RG 1169/2011) - Allergen declaration (RG 1169/2011) - Quantity of certain foods or certain categories of ingredients (RG 1169/2011) - Net quantity (RG 1169/2011 and Royal Decree 1801/2008) - Minimum durability date (RG 1169/2011) - Special storage and/or use conditions (RG 1169/2011) - Name, company name, and address of the operator (RG 1169/2011) - Instructions for use (RG 1169/2011) - Nutritional information (RG 1169/2011) - Health Marking (RG 853/2004) - Optional mention Regarding gluten-free products (RG 828/2014) and voluntary mentions in general (RG 1169/2011). - Batch identification (RG 178/2002 and RD 1808/1991)
INSTRUCTIONS FOR USE (RG 1169/2011)	Shake before use. 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. The <u>use</u> is summarised in the following stages: - Dilute in water 1g of ink for every 100g. of product to develop. - Add the diluted ink to stew. - Proceed to the heat treatment required by the dish (bring to a boil)
MISUSE	If the product is consumed without applying the defined instructions for use or if it is consumed by an allergic population or intolerant of any of its ingredients. This risk is controlled through the information included in the product labeling.
TARGET POPULATION	This product is destined for the whole population in general, except for those allergic to the substances listed in Table Allergen
CARRIED OUT CONTROLS (RG 852/2004)	The company has a self-control system (HACCP system) 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.



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

** Labeling information (RG 1169/2011 and 828/2014):*

Gluten-free product (content ≤ 20 ppm)

Contain **mollusks** and can contain **crustaceans, fish** and **milk**.

** There are procedures to prevent cross-contamination.*