

Cod roe pate natural, pasteurized (Lat. Gadus morhua)

Ingredients: Cod Roe 94.5%, sunflower oil refined deodorized, edible salt, preserving agents: sodium benzoate (E211), potassium sorbate (E202).

Appearance:
Homogeneously mixed cod caviar mass

Consistency:
From elastic to soft. Maybe minor viscosity

Taste and smell:
Pleasant, peculiar to the product of this type.

**Microbiological test**

Mesophilic aerobic and facultative anaerobic, CFU in 1 g

Coliform bacteria, CFU in 1.0 g

Pathogenic microorganisms, including Salmonella, CFU in 25 g

Listeria, CFU in 25 g

Clostridia in 1.0 g

Yeasts, CFU in 0.1 g

Molds, CFU in 0.1 g

Staphylococcus Aureus in 1.0 g

Max values

5×10^3

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Max values**Heavy metal test**

Plumbum

0.3 mg/kg

Cadmium

0.05 mg/kg

Mercury

0.5 mg/kg

Tin

200 mg/kg

Nutrition values per 100 g

Energy 451 kJ / 107 kcal

Proteins 20.0 g

Fats 3.0 g

Carbohydrates 0.0 g

Trans fat 0.0 g

Saturated fat 0.3 g

Salt 2.2 g

Sugar

Vitamin D 0,5 mkg

Calcium| 25 mkg

Iron 0,5 mg

Potassium 340 mg

Dietary fiber 0 mg

Packaging: packed under vacuum, 0.100 kg × 24 tin cans, corrugated box packed under vacuum, 0.195 kg × 12 masonjar with cover, corrugated box.

Shelf life: at storage temperature 0°C...+25°C – 24 months.

Shipping conditions: at temperature not exceeding 0°C. **Ready-to-use product, free from GMO.**

EU.1 approval number:

a-UA-08-22-110- VIII

IFS Food 6.1 PCA rev 2

INT19002911PL

ISO 22000:2005

Category: C, E, F, G

Cod roe pate with smoked salmon, pasteurized (Lat. Gadus morhua)**Ingredients:**

Cod Roe 79.5%, smoked humpback salmon meat (Oncorhynchus gorbusha) 15%, sunflower oil refined deodorized, edible salt, preserving agents: sodium benzoate (E211), potassium sorbate (E202).

Appearance

Homogeneously mixed cod caviar and crushed smoked salmon meat mass.
A small amount of bones and fish is allowed. Allocation of own juice is allowed.

Consistency

From elastic to soft. Maybe minor viscosity.

Taste and smell

Pleasant, peculiar of the product of this type with aroma of smoking.

Microbiological test

Mesophilic aerobic and facultative anaerobic, CFU in 1 g

Coliform bacteria, CFU in 1.0 g

Pathogenic microorganisms, including Salmonella, CFU in 25 g

Listeria, CFU in 25 g

Clostridia in 1.0 g

Yeasts, CFU in 0.1 g

Molds, CFU in 0.1 g

Staphylococcus Aureus in 1.0 g

Heavy metal test

Plumbum

Cadmium

Mercury

Tin

Nutrition values per 100 g

Energy 529 kJ / 126 kcal

Proteins 18.9 g

Fats 5.6 g

Carbohydrates 0.0 g

Trans fat 0.0 g

Saturated fat 0.8 g

Salt 2,2 g

Sugar

Vitamin D 0,5 mkg

Calcium 25 mkg

Iron 0,5 mg

Potassium 340 mg

Dietary fiber 0 mg

Packaging packed under vacuum, 0.100 kg × 24 tin cans, corrugated packed under vacuum, 0.195 kg × 12 mason jar with cover, corrugated box. **Shelf life** at storage temperature 0°C...+25°C – 24 months. **Shipping conditions** at temperature not exceeding 0°C. **Ready-to-use product, free from GMO.**

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**Max values**

5×10³

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Max values

0.3 mg/kg

0.05 mg/kg

0.5 mg/kg

200 mg/kg

Cod roe pate with smoked mackerel, pasteurized (Lat. Gadus morhua)

Ingredients: Cod Roe 89.5%, meat smoked mackerel 5%, sunflower oil refined deodorized, edible salt, preserving agents: sodium benzoate (E211), potassium sorbate (E202).

Appearance

Homogeneously mixed cod caviar and crushed smoked mackerel meat mass.
A small amount of bones and fish is allowed.
Allocation of own juice is allowed.

Consistency

From elastic to soft. Maybe minor viscosity

Taste and smell

Pleasant, peculiar of the product of this type with aroma of smoking.

**Microbiological test**

Mesophilic aerobic and facultative anaerobic, CFU in 1 g

Coliform bacteria, CFU in 1.0 g

Pathogenic microorganisms, including Salmonella, CFU in 25 g

Listeria, CFU in 25 g

Clostridia in 1.0 g

Yeasts, CFU in 0.1 g

Molds, CFU in 0.1 g

Staphylococcus Aureus in 1.0 g

Max values |

5×10³

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Not allowed

Max values

0.3 mg/kg

0.05 mg/kg

0.5 mg/kg

200 mg/kg

Heavy metal test

Plumbum

Cadmium

Mercury

Tin

Nutrition values per 100 g

Energy 453 kJ / 108 kcal

Proteins 19.0 g

Fats 3.5 g

Carbohydrates 0.0 g

Trans fat 0.0 g

Saturated fat 0.3 g

Salt 2,2 g

Sugar

Vitamin D 0,5 mkg

Calcium 25 mkg

Iron 0,5 mg

Potassium 340 mg

Dietary fiber 0 mg

EUR.1 approval number: a-UA-08-22-110- VIII

IFS Food 6.1 PCA rev 2 INT19002911PL

ISO 22000:2005 Category: C, E, F, G

Packaging packed under vacuum, 0.100 kg × 24 tin cans, corrugated box packed under vacuum, 0.195 kg × 12 mason jar with cover, corrugated box. **Shelf life** at storage temperature 0°C...+25°C – 24 months. **Shipping conditions** at temperature not exceeding 0°C. **Ready-to-use product, free from GMO.**