

# BARCELONA PEARLS

*Snail Caviar*

## Technical data sheet

<b>Product name</b>	Snail Caviar, <b>Herbs</b>	
<b>Identification mark</b>	ES 12.023238/B CE	
<b>Ingredients</b>	Snail eggs, salt, aromas	
<b>Net weight</b>	50g	
<b>Container description</b>	Glass jars with metal lid, vacuum packaging	
<b>ID</b>	Lot number	
<b>Storage</b>	Refrigerated between 1-4°C	
<b>Elaboration</b>	Completely natural and handmade, without the use of preservatives and additives. Temperature controlled at 4°C during the manufacturing process	
<b>Usage</b>	Direct consumption Once opened, consume preferably before 5days	
<b>Shelf life</b>	4 months from the canning date	
<b>Origin</b>	Spain	
<b>Manufacturer</b>	Barcelona Snail Affairs, SL. Plaza Agora 1F Vilafranca del Penedés, 08720 Barcelona	
<b>Organoleptic Profile</b>		
Aspect	Eggs 4mm diameter	
Colour	White	
Odour	Mild herbs	
Flavour	Characteristic snail caviar	
<b>Nutritional Declaration</b>	<b>/100g</b>	
Energy	176Kj/41Kcal	
Fat	< 0,5 g	
of which saturates	< 0,1 g	
Carbohydrate	6,7g	
of which sugars	< 0,5 g	
Fibre	< 0,5 g	
Protein	3,7 g	
Salt	3,3 g	
<b>Microbiological Information</b>		
Salmonella	Not present	/25g
Molds and yeasts	<1x10 <sup>1</sup>	u.f.c/g
Anaerobic microorganisms	<1x10 <sup>1</sup>	u.f.c/g
Clostridium Sulfite	<1x10 <sup>1</sup>	u.f.c/g
Escherichia coli B	<1x10 <sup>1</sup>	u.f.c/g
Listeria monocytogenes	Not present	25/g