

# BARCELONA PEARLS

## *Snail Caviar*



## TECHNICAL DATA SHEET

### Serie "Oil"

|                              |  |
|------------------------------|--|
| <b>Product name</b>          | Snail Caviar, Oil  |
| <b>Identification mark</b>   | ES 12.023238/B CE  |
| <b>Ingredients</b>           | Snail eggs, salt, oil, aromas  |
| <b>Net weight</b>            | 50 g   |
| <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,<br>without the use of preservatives and additives.    |
| <b>Temperature</b>           | Controlled at 4°C during the manufacturing process                                     |
| <b>Usage</b>                 | Direct consumption once opened, consume preferably before 5 days                       |
| <b>Shelf life</b>            | 4 months from the canning date   |
| <b>Origin</b>                | Spain  |
| <b>Manufacturer</b>          | Barcelona Snail Affairs, SL. Plaza Agora 1F<br>Vilafranca del Penedés, 08720 Barcelona |

#### Organoleptic Profile

|                |                             |
|----------------|-----------------------------|
| <b>Aspect</b>  | Eggs 4mm diameter           |
| <b>Colour</b>  | White                       |
| <b>Odour</b>   | Oil                         |
| <b>Flavour</b> | Characteristic snail caviar |

#### Nutritional Declaration / 100g

|                           |                |
|---------------------------|----------------|
| <b>Energy</b>             | 155Kj / 36Kcal |
| <b>Fat</b>                | < 0.5 g        |
| <b>of which saturates</b> | < 0.1 g        |
| <b>Carbohydrate</b>       | 6.2 g          |
| <b>of which sugars</b>    | < 0.5 g        |
| <b>Fibre</b>              | < 0.5 g        |
| <b>Protein</b>            | 2.9 g          |
| <b>Salt</b>               | 1.6 g          |

#### Microbiological Information

|                                 |                    |         |
|---------------------------------|--------------------|---------|
| <b>Salmonella</b>               | Not present        | / 25 g  |
| <b>Molds and yeasts</b>         | <1x10 <sup>1</sup> | u.f.c/g |
| <b>Anaerobic microorganisms</b> | <1x10 <sup>1</sup> | u.f.c/g |
| <b>Clostridium Sulfite</b>      | <1x10 <sup>1</sup> | u.f.c/g |
| <b>Escherichia coli B</b>       | <1x10 <sup>1</sup> | u.f.c/g |
| <b>Listeria monocytogenes</b>   | Not present        | / 25 g  |