



TECHNIQUE RECORD

MOJAMA DE ATUN - DRY CURED MOJAMA



PRODUCT NAME	MOJAMA EXTRA	MOJAMA PRIMA QUALITY	SIRLOIN MOJAMA	SLICED MOJAMA
PACKAGING	vaccum packing	vaccum packing	vaccum packing	vaccum packing
SCIENTIFIC NAME	thunnus albacares	thunnus albacares	thunnus albacares	thunnus albacares
cath Area:	FAO 34 ATLANTIC	FAO 34 ATLANTIC	FAO 34 ATLANTIC	FAO 34 ATLANTIC
INGREDIENTS:	Yellowfin tuna 97% and sea salt 3%	Yellowfin tuna 97% and sea salt 3%	Yellowfin tuna 97% and sea salt 3%	Yellowfin tuna 97% and sea salt 3%

Analysis:

parameter	technical parameter	Acceptable limits
PH	Volumetric	5,50-6,50
colour	sensory	dark brown
taste	sensory	fish
Odour	sensory	Seaweedy, of species.
Texture	sensory	firm

NUTRITION FACTS

100g energy value

Energy Value per 100g	kcal/100g	919 kj/217 kcal
fats	3,1g	
saturated fat	1,77g	
CARBOHYDRATES	0,3g	
sugars	0,34g	
proteins	47g	
salt	4,79g	

* Percent daily values are based on a 2000 calorie diet. Your Daily values may be higher or lower depending on your calorie needs.

CONSERVATION METHOD	BETWEEN 3°C TO 8°C
Shelf life from pack date:	180 days
HOW TO USE	The product is ready for immediate consumption
ALLERGENS	FISH
OGM	NO CONTAIN OGM

* more information in www.salazonesgarre.com

