



Product description	CUTTLEFISH INK. PASTEURIZED			
Ingredients	<i>Cuttlefish</i> ink (<i>mollusc</i>) 50% (<i>cuttlefish</i> ink, water,salt, thickener E-466), water and thickener E-415.			
Manufacturing process	Product made from cuttlefish ink and other ingredients. Automatic packaging, airtight seal and stored at controlled temperature.			
Organoleptic properties	Naturally high in glutamic acid which brings a subtle hint of umami. Adds instant flavour and a deep black colour without any need of salt or fat. Using cuttlefish ink allows to reduce the amount of salt added to a dish to increase flavour.			
Serving suggestions	With fish, seafood, pasta, rice, etc.	Allergens	Molluscs	
Shelf life	12 months from production date. Once opened consume within 15 days.	Storage conditions	Keep refrigerated between 0°C and 4°C	
GMO's	It does not contain genetically-modified organisms.	Gluten	Gluten Free	
Country of origin	Spain	EC registration number	ES 12.15153/S	

BACTERIOLOGICAL VALUES		
Parameter	Count	Unit
<i>Aerobic plate count</i>	<1x10 ⁵	ufc/g
<i>Escherichia coli</i>	<1x10 ²	ufc/g
<i>Salmonella-Shigella</i>	Absence	25g
<i>Histamine</i>	< 100	mg/Kg
<i>pH</i>	7 to 9	Ud de pH

NUTRITION FACTS (per 100g)			
Energy	81 kJ/19 kcal		
Fat	< 0,5 g	<i>of which saturates</i>	< 0,5 g
Carbohydrate	< 0,5 g	<i>of which sugars</i>	< 0,5g
Protein	3,4 g	Salt	5 g

Internal Code	Brand	N.W. Unit (g)	EAN 13	EAN 14	Units/Ct	Cts/Pallet
G3993	Spherika Gourmet	50	8427610003993	18427610003990	8	480

SUPPLIER INFORMATION			
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