

Appendix No 1 to certificate of quality No 32-24-B319

Ita	Product description	Processing date	Best before	Quantity of cartons, net weight	Quantity of tins	Net weight of tin
1	Atlantic sardine in own juice with oil (EO) DW-144g-60%	04.09.2023	04.09.2026	384	9216	0,240
				2211,8		
2	Atlantic sardine in oil (EO) DW 168 g-70%	29.08.2023	29.08.2026	397	9528	0,240
				2286,7		
				83		
3	Sardines-type products "Riga sardine in oil" DW=192 g-80%	01.05.2024	01.05.2027	478,1	16128	0,240
				872		
				3870,7		

Canned products may be placed on the market not sooner than 15 days after its processing date.
05.08.2024. Net weight: 8847,36 kg



«Saldus gaļas kombināts» Ltd
VAT reg. No LV 46503005555, Kuldīgas 96, parish Saldus, district Saldus, Latvia, LV 3862

CERTIFICATE OF QUALITY No 32-24-B319



Producer: «Saldus gaļas kombināts» Ltd
Address: Kuldīgas 96, parish Saldus, district Saldus, Latvia.
Consignee: S.R.L. „Customagic”
Address: Republica Moldova, MD-2004, mun. Chisinau, str. A. Ciusev, 111.

Product: Canned fish
Standart: LV US 850300555-06-2006. Fish in oil. Sardines-type products "Riga Sardine in oil", "Atlantic sardine in oil", "Atlantic sardine in own juice with oil".
Packing: metal tins. Net weight: 240 g

1. Organoleptical indicators:

Colour	Comply with the standart LV US 850300555-06-2006 requirements
Consistence	Comply with the standart LV US 850300555-06-2006 requirements
Taste, flavour	Comply with the standart LV US 850300555-06-2006 requirements

2. Chemical indicators:

Content of common salt (NaCl)	1,0 % -2,5 %
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3. Toxic elements and radionuclides (max level)

Pb	<0,033 mg/kg
Cadmium	<0,017 mg/kg
Mercury	<0,073 mg/kg
Arsenic (As)	<1,18±0,12 mg/kg
Radioactive contamination (total) max level	<200 Bq/kg
Cs-137	<0,076 Bq/kg
Sr-90	<0,581 Bq/kg
Biogenic amines - histamine	<25 mg/kg
Nitrosamines	<1 µg/kg

4. Microbiological indicators:

Canned products comply with the requirements of the commercial sterility.

5. Fish parasites: have not been detected.

6. Products and processing method:

Canned fish, thermally processed (sterilized): +120°C

Storage temperature: 0 - +25°C and relative humidity not more than 75%.

Transportation temperature: 0 - +25°C

Canned products may be placed on the market not sooner than 15 days after its processing date

Quality manager: *[Signature]*

I. Verderna

05.06.2024.



Assortment of goods and information about goods best before and production dates please look in appendix No 1.