



Presqu'île du Mazet  
13230 PORT ST LOUIS DU RHONE  
04.42.86.00.91

PRODUCT DATA SHEET

LA BONNE MER  
Sardines in organic tomato  
sauce and basil

FT – LBMTBB

Version 1

Mise à jour : 04/2017

LA BONNE MER

SARDINES IN ORGANIC TOMATO SAUCE  
AND BASIL

3 251 870 006 693



Origin:

Produced in France – approval: FR 13.078.002 CE – IFS certified factory

Weight features:

Net weight: 135 g  
Drained weight: 88 g

B.B.O:

48 months

Ingredients:

Wild **sardines** (*Sardina pilchardus*) 65 %, water, tomato concentrate\* 8,5 %, extra virgin olive oil\*, salt, basil\* 0,3 %.

\*15,9% of agricultural ingredients come from organic farming.  
Certified by Bureau Veritas Certification France – FR-BIO-10.

Fish caught in Central East Atlantic Ocean or Mediterranean Sea.

Present allergens: fish  
No colouring and preservative  
No GMOs – No ionized product

Average energy and nutritional values for 100g:

Energy	749 kJ / 179 kcal
Fat	10 g
<i>Of which saturates</i>	4 g
Carbohydrates	2,1 g
<i>Of which sugar</i>	0,5 g
Proteins	19 g
Salt	0,88 g



Presqu'île du Mazet  
13230 PORT ST LOUIS DU RHONE  
04.42.86.00.91

## PRODUCT DATA SHEET

### LA BONNE MER Sardines in organic tomato sauce and basil

FT – LBMTBB

Version 1

Mise à jour : 04/2017

#### Organoleptic features:

Sardines of uniform size, regularly disposal.  
Headless, without tail, properly trimmed.  
Free from major lesions, good consistency and colour.  
No viscera other than eggs, laitance or kidneys.  
Free from abnormal flavour and odour (bitter, oxidized or rancid).  
Tomato sauce of good behaviour without phase shift, presence of basil.

#### Physicochemical and bacterial features:

Fish NW / NW ratio: > 65 %  
Histamine: < 100 ppm  
Brix of the tomato sauce: > 7%  
Stable after incubation for 7 days at 37°C and 55°C: change in pH < 0.5  
Complies with the regulations in force in terms of contaminants.

#### Product highlight:

As in the past, our sardines are hand-prepared and put on grids for steam-cooking in our workshops settled in Port Saint Louis du Rhone in Provence. They are guaranteed free of frying and are served with ingredients from organic farming.

Did you know? Once or twice a week, it's recommended to eat canned sardines which are naturally rich in omega 3, vitamin D, calcium and phosphorus. They are like fine wine, they get better with time.

#### Instructions for use:

To be eaten as it is.

#### Instructions for preserving:

Before opening, store at room temperature.  
Best before: see on the lid.  
After opening, keep refrigerated and eat quickly.

#### Conditioning:

Packages of 16 cans  
Pallet of 270 packages (or 4320 cans).