



Salica del Ecuador S.A.
Quality Control Department
Traceability Report

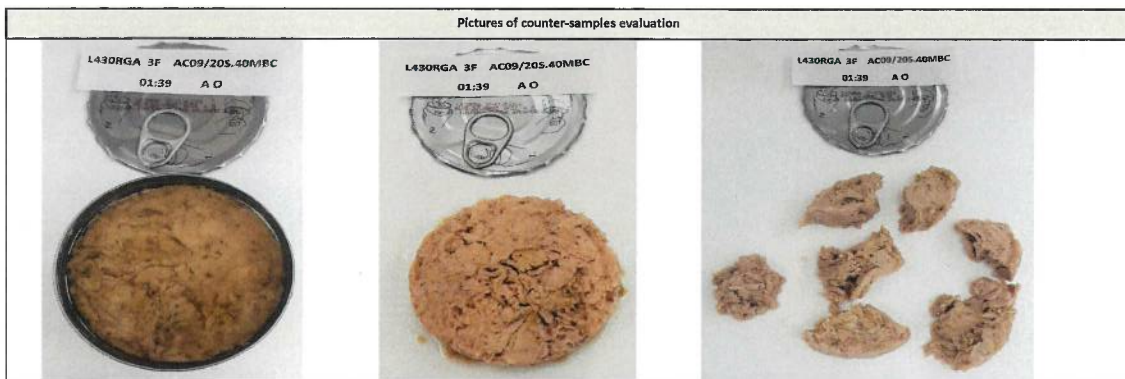
Claim information	
Brand:	Nixe PL
Presentation:	Tuna in olive oil
Code:	L43ORGA 3F AO
Reference:	AC09/205.40MBC
Hour of seal:	01:20
Claim reason:	Consistency a little too soft

Shipment details		
Container:	HLXU1329100	TLLU2326883
Invoices:	002-031-000006261	002-031-000006296
Total cases:	1980	331
Date of load:	16/11/2020	23/11/2020
Packing list #:	125181	125343

Product details	
Container:	307x108,5
Net weight:	160g
Drained weight :	104g
Flakes:	10%

Evaluation in finished product								
Production date	Code	Reference	Line	Hour of seal	Net weight (g)	Drained weight (g)	Flakes %	Sensory observation
21/10/2020	L43ORGA 3E	AC09/205.40MBC	A	22:17	163	113	10	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3H	AC09/205.40MBC	A	23:06	160	117	8	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3B	AC09/205.40MBC	A	23:56	161	112	10	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3C	AC09/205.40MBC	A	00:46	162	109	7	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3F	AC09/205.40MBC	A	01:39	161	109	10	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3A	AC09/205.40MBC	A	02:45	163	108	7	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3D	AC09/205.40MBC	A	03:12	163	105	9	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3D	GL03/205.41SAM	A	03:23	162	113	5	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3E	GL03/205.41SAM	A	04:17	162	108	7	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3B	GL03/205.41SAM	A	05:28	164	108	8	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3A	GL03/205.41SAM	A	06:11	163	107	8	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3D	AQ05/205.40SAM	A	07:01	160	109	9	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3H	AQ05/205.40SAM	A	07:04	161	109	9	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3F	AQ05/205.40SAM	C	06:12	162	111	9	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3E	AQ05/205.40SAM	C	07:24	163	109	7	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3B	AC09/205.40MBC	A	20:50	162	114	8	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3B	AC09/205.40MBC	A	21:00	166	116	10	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3B	AC09/205.40MBC	A	20:57	165	109	10	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
21/10/2020	L43ORGA 3B	AC09/205.40MBC	A	20:27	164	111	9	Acceptable appearance, semi-firm texture, characteristic color, odor and taste.
Average					162	110	8	

Evaluation of counter-samples in finished product								
Production date	Code	Reference	Line	Hour of seal	Net weight (g)	Drained weight (g)	Flakes %	Sensory observation
21/10/2020	L43ORGA 3F	AC09/205.40MBC	A	01:39	160	112	9	Acceptable appearance, smooth texture, characteristic color, odor and taste.



Victor Anastasio M.
Quality control
supervisor

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Chief Quality Control