



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

Claim information	
Brand:	Campos DE
Presentation:	Tuna in brine
Code:	L080RGA 1F
Reference:	PT01/20G.08COR
Hour of seal:	00:10
Claim reason:	Foreign object

Product details	
Container:	307x112
Lid:	Easy open
Net weight:	195g

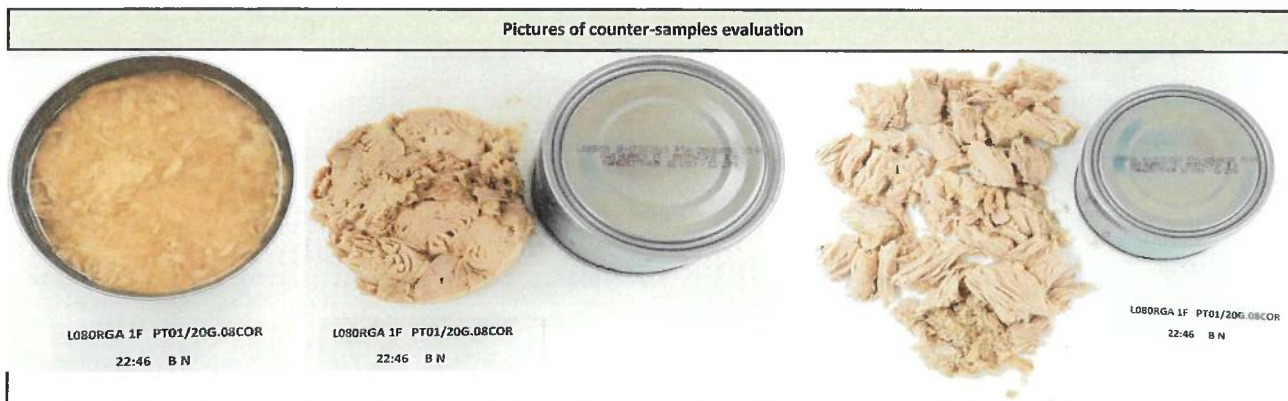
Shipment details			
Container:	TEMU 1305376	UACU 3382584	BMOU 2931283
Invoices:	002-031-000005518	002-031-000005518	002-031-000005518
Total cases:	1728	1728	1728
Date of load:	16/03/2020	16/03/2020	16/03/2020
Packing list #:	117661	117662	117663

Container:	CAIU 2865026	CMAU 3281420	DFSU 1203496
Invoices:	002-031-000005525	002-031-000005525	002-031-000005525
Total cases:	1559	77	1458
Date of load:	17/03/2020	18/03/2020	17/03/2020
Packing list #:	117665	117716	117719

Evaluation in finished product						
Produccion date	Code	Reference	Line	Hour of seal	Net weight (g)	Sensory observation
17/02/2020	L080RGA 1N	A103/19S.51SAM	B	08:47	201	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1M	A103/19S.51SAM	B	09:27	202	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1C	A103/19S.51SAM	B	10:11	201	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1E	A103/19S.51SAM	B	10:56	203	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1E	A103/19S.51SAM	B	13:13	201	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1F	A103/19S.51SAM	B	13:55	198	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1E	A103/19S.51SAM	B	14:41	197	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1A	A103/19S.51SAM	B	15:18	196	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1C	A103/19S.51SAM	B	16:02	201	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1B	A103/19S.51SAM	B	16:12	199	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1B	AB203/19G.04GUM	B	16:44	198	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1D	AB203/19G.04GUM	B	17:22	195	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1F	AB203/19G.04GUM	B	18:06	199	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1A	AB203/19G.04GUM	B	18:46	197	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1G	AB203/19G.04GUM	B	19:22	200	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1F	AB203/19G.04GUM	B	19:54	198	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1H	AB203/19G.04GUM	B	20:36	195	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1A	AL03/19S.51SAM	B	20:44	195	Acceptable appearance, semi-firm texture, characteristic color, smell and taste

17/02/2020	L080RGA 1A	AB203/19G.04GUM	B	21:00	197	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1G	AB203/19G.04GUM	B	23:06	199	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1B	AB203/19G.04GUM	B	23:32	199	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1B	PT01/20G.08COR	B	23:46	196	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1G	PT01/20G.08COR	B	00:19	199	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1J	PT01/20G.08COR	B	01:08	197	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1A	PT01/20G.08COR	B	01:41	201	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1I	PT01/20G.08COR	B	02:14	198	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1D	PT01/20G.08COR	B	02:51	195	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1F	PT01/20G.08COR	B	03:27	195	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1G	PT01/20G.08COR	B	04:04	198	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
17/02/2020	L080RGA 1I	PT01/20G.08COR	B	04:26	198	Acceptable appearance, semi-firm texture, characteristic color, smell and taste
Average					198	

Evaluation of counter-samples in finished product						
Produccion date	Code	Reference	Line	Hour of seal	Net weight (g)	Sensory observation
17/02/2020	L080RGA 1F	PT01/20G.08COR	B	22:46	196	Acceptable appearance, firm texture, characteristic color, odor and taste.



*Victor Anastacio M.*  
Victor Anastacio M.  
Quality control supervisor

*Ing. Lucciola Lopez*  
Ing. Lucciola Lopez  
Quality control responsible