




Product specifications

Product no. 2229

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen raw offcuts salmon skinless & boneless
Species	Atlantic salmon (<i>salmo salar</i>)
Origin	Farm-raised in Norway, Scotland or Faroe Islands
Storage	Deep Frozen at -18° C or below
Shelf Life	18 months, from day of production
Packaging:	
Unit weight	5 kg bulk
Dimension	38 cm x 25 cm x 11 cm
Inner type	Food grade plasticbag, blue (5 kg unit)
Outer type	solid board boxes 5 kg
Packages per pallet	108 PCS, 540Kg.
Labelling	
Inner bag	None
Outer carton	<ul style="list-style-type: none"> • Scientific name, common name, product description • Net weight of product • Production method (<i>farmed in (country)</i>) • Date of production: <i>day- month- year</i>. Used as lot no. • Best before date: 18 month after production date • Deep frozen, to be stored at -18° C or below • EEC approval no. of producer • To be heat-treated before consumption
Product image	



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Physical standards	Acceptable	Unacceptable limits
Weight	5 kg /inner bag	Greater than 2 % and not longer than 25mm
Appearance	Silver skin removed. Without visible blood spots, bones. With brown meat.	Poorly handled frozen bits & pieces, dehydrated, discolouration, oxidation
Bones	None	More than 1 bone greater than 10 mm in length per kg
Skin	None	More than 400 sq. mm per kg
Bloodspots	None	More than 100 sq. mm per kg
Bruising	None	More than 100 sq. mm per kg
Sensory standards	Defrosted	Cooked
Appearance	Pure red meat	No discoloration
Odour	Salmon-like/ cucumber	No malodour
Flavour		No divergent taste
Texture	Pliable	Firm
Microbiological standards CFU/g (Objectives)		
	Target	Reject
TVC 30° C/ 48 hours	< 10 ⁵	> 10 ⁸
Coliform	< 10 ³	> 10 ⁴
E Coli	< 10	> 100
Staph. Aureus	< 20	> 500
<p><i>In the EU legislation, there are no exact requirements for the numbers of bacteria in fresh/frozen fishery products in addition to Listeria monocytogenes in ready to eat products. This products is not ready to eat, and have to undergo a heat treatment before consumption.</i></p> <p><i>“Commission regulation (EC) No 2073/2005, on microbiological criteria for foodstuffs”</i></p>		
Nutrition Information per 100 g (based on known reference source)		
Energy	797 kJ or 191 kcal	
Fat	12,6 g	
Saturated fatty acids	2,19 g	
Monounsaturated	4,31 g	
Polyunsaturated	3,97 g	
Carbohydrate	0,0 g	
Protein	19,5 g	
Sodium	64 mg	