




Product specifications

Product no. 3053

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen smoked salmon pieces 70/30 brown meat
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	20 kg
Dimension	60x40x12 cm
Inner type	Food grade plasticbag, clear/blue (5 kg unit)
Outer type	Cardboard carton (4*5 kg)
Packages per pallet	36 PCS, 720 Kg.
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%, less than 4950 g
Appearance	Well frozen smoked salmon trimmings, no green/other discoloration, 70/30 brown meat	Poorly frozen smoked salmon trimmings, discolouration, oxidation, rancidity, not 70% brown meat.
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	Well presented trimmings, free from blemishes and/or defects	
Odour	Smokey, sweet, oily	
Flavour		
Texture	Pliable	
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	1401 kJ or 338 kcal	
Fat	28,5 g	
Saturated fatty acids	1,77 g	
Monounsaturated	4,17 g	
Polyunsaturated	3,10 g	
Carbohydrate	0,0 g	
Protein	17,6 g	
Sodium	2180 mg	