



Product specifications

Product no. 7211

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen Pasteurized smoked salmon mince
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 cookable plasticbag, clear c (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 10%, less than 4950 g
Appearance	Well frozen pasteurized smoked salmon mince, no defects	Poorly frozen pasteurized smoked salmon mince, discolouration, oxidation, rancidity.
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 pasteurized smoked salmon mince, blemishes and/or defects may occur	Boiled to min 75 °C i centrum
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	996 kJ or 238 kcal	
Fat	18 g	
Saturated fatty acids	0 g	
Monounsaturated	1,8 g	
Polyunsaturated	1,3 g	
Cholesterol	35 mg	
Carbohydrate	19 g	
Protein	900 mg	
Sodium		