



Product specifications

Product no. 9041

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen Superior salmon mince and scrape meat in block
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	22,5 kg
Dimension	481x253x60 mm
Inner type	Waxed blocks, brown 7,5 kg
Outer type	Cardboard carton (3*7,5 kg)
Packages per pallet	42 PCS, 945 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	7,5 kg /block	Greater than 2 % less than 7450 g
Appearance	Well frozen raw salmon mince A-grade and scrapemeat, no defects	Poorly frozen salmon mince A-grade and scrape meat, 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 mince a-grade and scrape meat blocks, free from blemishes and/or defects	No discoloration
Odour		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	682 kJ or 163 kcal	
Fat	16,4 g	
Saturated fatty acids	0,8 g	
Monounsaturated	1,8 g	
Polyunsaturated	1,3 g	
Carbohydrate	0,0 g	
Protein	15,9 g	
Sodium	1880 mg	