



# Product specifications

Product no. 9164

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

<b>Product description:</b>	
<b>Product name</b>	Frozen raw Neutral SALMON BURGER
<b>Species</b>	Atlantic salmon ( <i>salmo salar</i> )
<b>Origin</b>	Farm-raised in Norway, Scotland or Faroe Islands
<b>Storage</b>	Deep Frozen at -18° C or below
<b>Shelf Life</b>	18 months, from day of production
<b>Packaging:</b>	
<b>Unit weight</b>	5 kg
<b>Dimension</b>	388 mm x 258 mm x 102 mm
<b>Inner type</b>	Blue/claer bag
<b>Outer type</b>	Cardboard carton 5 kg
<b>Packages per pallet</b>	108 PCS, 540 Kg.
<b>Labelling</b>	
<b>Inner bag</b>	None
<b>Outer carton</b>	<ul style="list-style-type: none"> <li>• Scientific name, common name, product description</li> <li>• Net weight of product</li> <li>• Production method (<i>farmed in (country)</i>)</li> <li>• Date of production: <i>day- month- year</i>. Used as lot no.</li> <li>• Best before date: 18 month after production date</li> <li>• Deep frozen, to be stored at -18° C or below</li> <li>• EEC approval no. of producer</li> <li>• To be heat-treated before consumption</li> </ul>
<b>Product image</b>	



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Physical standards	Acceptable	Unacceptable limits
<b>Weight</b>	5 kg /inner bag	Greater than 5 %, less than 4950 g
<b>Appearance</b>	Well frozensalmon burger, 100% red meat no discoloration	Poorly frozen, discoloration, not 100 % red meat
<b>Bones</b>	None	More than 1 bone greater than 10 mm in length per kg
<b>Skin</b>	None	More than 400 sq. mm per kg
<b>Bloodspots</b>	None	More than 100 sq. mm per kg
<b>Bruising</b>	None	More than 100 sq. mm per kg
Sensory standards	Defrosted	Cooked
<b>Appearance</b>	Pure red salmon meatmeat	No discoloration
<b>Odour</b>	Salmon-like/ cucumber	No malodour
<b>Flavour</b>		No divergent taste
<b>Texture</b>	Pliable	Firm
Microbiological standards CFU/g (Objectives)		
	Target	Reject
<b>TVC 30° C/ 48 hours</b>	< 10 <sup>5</sup>	> 10 <sup>8</sup>
<b>Coliform</b>	< 10 <sup>3</sup>	> 10 <sup>4</sup>
<b>E Coli</b>	< 10	> 100
<b>Staph. Aureus</b>	< 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)		
<b>Energy</b>	753 kJ or 180 kcal	
<b>Fat</b>	14-15 g	
<b>Saturated fatty acids</b>	1,8 g	
<b>Monounsaturated</b>	0,8 g	
<b>Polyunsaturated</b>	1,3 g	
<b>Carbohydrate</b>	0,0 g	
<b>Protein</b>	12,06 g	
<b>Sodium</b>	800 mg	