



# Product specifications

Product no. 9410

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

Product description:	
<b>Product name</b>	Frozen raw salmon sausage, 100 g
<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>	12 months, from day of production
Packaging:	
<b>Unit weight</b>	10 x 100 g
<b>Dimension</b>	60x40x12 cm
<b>Inner type</b>	Food grade plasticbag, clear (1000 g)
<b>Outer type</b>	Cardboard carton (6 kg)
<b>Packages per pallet</b>	108 PCS, 648 Kg
Labelling	
<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: 12 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>	1000 g bag	Greater than 5 %, less than 950 g
<b>Appearance</b>	Well frozen cooked Salmon bratwurst ,no defects	Poorly frozen raw salmon Sausage, discolouration, oxidation, rancidity.
<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>	Well presented cooked Salmon bratwurst, free from blemishes and/or defects	Intensely flavored, light colored, compact structure and low in fat.
<b>Odour</b>		
<b>Flavour</b>		
<b>Texture</b>	Pliable	
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>	939 kJ or 226 kcal	
<b>Fat</b>	17 g	
<b>Saturated fatty acids</b>	0,8 g	
<b>Monounsaturated</b>	1,8 g	
<b>Polyunsaturated</b>	1,3 g	
<b>Carbohydrate</b>	5,0 g	
<b>Protein</b>	13-14 g	
<b>Sodium</b>	1200 mg	