



Product specifications

Product no. 9614

Date: 6/3 2019

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen Smoked salmon Salad Rolls
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	2 kg
Dimension	60x40x12 cm
Inner type	Sterile casing, red/brown tube 2 kg
Outer type	Cardboard carton (6*2 kg)
Packages per pallet	40 PCS, 480 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
Product image	



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Physical standards	Acceptable	Unacceptable limits
Weight	2 kg tube	Greater than 2 %, less than 1950 g
Appearance	Well-cooked salmon meat, no green/other discoloration, red meat	Poorly cooked salmon meat, discolouration, oxidation, rancidity, not 100 % red 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 pasteurized salmon meat, free from blemishes and/or defects	Well-presented pasteurized salmon meat, free from blemishes and/or defects
Odour		
Flavour		No divergent taste
Texture	Pliable	
Microbiological standards CFU/g (Objectives)		
	Target	Reject
TVC 30° C/ 48 hours	0	100000
Coliform	0	10
E Coli	0	0
Staph. Aureus	0	0
<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 "Commission regulation (EC) No 2073/2005, on microbiological criteria for foodstuffs"</i>		
Nutrition Information per 100 g (based on known reference source)		
Energy	742 kJ or 177 kcal	
Fat	10 g	
Saturated fatty acids	2,4 g	
Monounsaturated	3,6 g	
Polyunsaturated	3,7 g	
Carbohydrate	0,0 g	
Protein	19,9 g	
Sodium	800 mg	