




# Product specifications

Product no. 1040

Version no. 1

Ref. JE/ PON

Product description:	
<b>Product name</b>	Frozen Raw ASC Salmon Cubes 20 x 20 x20 mm
<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
Packaging:	
<b>Unit weight</b>	1kg bag / 5 kg bulk
<b>Dimension</b>	60x40x12 cm
<b>Inner type</b>	Food grade plasticbag, clear
<b>Outer type</b>	Cardboard carton (10x1 kg) / 5 kg bulk
<b>Packages per pallet</b>	72 boxes 720kg / 144
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: 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
Weight	5/ 10 kg carton	Greater than 2 %, less than 9950 g
Appearance	Well frozen scrapemeat, 100% red meat no discoloration	Poorly frozen, discoloration, 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	raw, no off smell, not rancid	No discoloration
Odour		No malodour
Flavour		No divergent taste
Texture	soft, not oily, typical	Firm
Microbiological standards CFU/g (Objectives)		
	Target	Reject
TVC 30° C/ 48 hours	< 10 <sup>5</sup>	> 10 <sup>8</sup>
Coliform	< 10 <sup>3</sup>	> 10 <sup>4</sup>
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	797 kJ or 191 kcal	
Fat	12,6 g	
Saturated fatty acids	2,19 g	
Monounsaturated	4,31 g	
Polyunsaturated	3,97 g	
Carbohydrate	0,5 g	
Protein	20 g	
Sodium	0 mg	