




Product specifications

Product no. 4043

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen smoked salmon mince
Species	Atlantic salmon (<i>salmo salar</i>)
Origin	Farm-raised in Norway, Scotland or Faroe Islands
Ingredients	Salmon, 3% salt and natural Smoke
Allergens	FISH
Storage	Deep Frozen at -18° C or below
Shelf Life	24 months, from day of production
Shelf Life after defrosting:	3 days at max 5 °C
Packaging:	
Unit weight	20 kg
Dimension	60x40x12 cm
Inner type	Food grade plasticbag, blue (5 kg unit)
Outer type	Cardboard carton (4*5 kg)
Packages per pallet	40 PCS, 800 Kg.
Transport and Storage	Product is to be transported and stored at a minimum of –18°C except for brief fluctuations down to –15°C during loading and unloading. Product must be transported in clean and hygienic conditions fit for the purpose. During defrosting we accept that the product can be left in 2-4 degrees in 48 hours. Do not refreeze after defrosting.
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: 24 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	5 kg /inner bag	Greater than 10%, less than 4950 g
Appearance	Well frozen smoked salmon mince, no defects	Poorly frozen smoked salmon mince, discolouration, oxidation, rancidity, not 95% smoked salmon.
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 smoked salmon mince, free from blemishes and/or defects	
Odour	Smokey, sweet, oily	
Flavour		
Texture	Pliable	
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	1289 kJ or 308 kcal	
Fat	26,9 g	
Saturated fatty acids	1,77 g	
Monounsaturated	4,17 g	
Polyunsaturated	3,10 g	
Carbohydrate	0,0 g	
Protein	16,6 g	
salt	3g	