




Product specifications

Product no. 6085

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen hot smoked salmon flakes
Species	Atlantic salmon (<i>salmo salar</i>), salt, smoke
Origin	Farm-raised in Norway
Storage	Deep Frozen at -18° C or below
Shelf Life	24 months, from day of production
Packaging:	
Unit weight	21 kg
Dimension	
Inner type	Polythene Bag, clear (1kg)
Outer type	Cardboard carton (21*1kg)
Packages per pallet	24 PCS, 504 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: 24 month after production date • Deep frozen, to be stored at -18° C or below • EEC approval no. of producer
Product image	



Product specifications

Product no. 6085

Version no. 1

Ref. JE/ PON

Physical standards	Acceptable	Unacceptable limits
Weight	1000 g /inner bag	Greater than 2%, less than 950 g
Appearance	Well frozen hot salmon flakes., no green or other discolouration.	Poorly handled processed flakes, dehydrated, discolouration, oxidation.
Bones	None	Greater than 1 unit per Kg and not longer than 25mm
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	Consistent product, free from blemishes and/or defects	Of cooked hot smoked Salmon
Odour	Smokey, sweet oily of species	Smokey, sweet oily of salmon
Flavour		Pleasant smokey, sweet characteristics
Texture	Typical of cooked salmon flakes	Moist
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
<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	934 kJ or 224 kcal	
Fat	15 g	
Saturated fatty acids	2,1 g	
Carbohydrate	0,3 g	
Of which is sugars	<0,2g	
Protein	22 g	
Salt	1,6g	