




# Product specifications

Product no. 8005

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen cold smoked trout pieces
Species	<i>(Oncorhynchus Mykiss)</i> 97 %, 3 % salt, smoke.
Origin	Farm-raised in Norway, Denmark
Storage	Deep Frozen at -18° C or below
Shelf Life	18 months, from day of production
Packaging:	
Unit weight	20 kg
Dimension	580x380x110 mm
Inner type	Food grade plastic bag, clear (5 kg unit)
Outer type	Cardboard carton (4x5 kg)
Packages per pallet	40 crt, 800 kg
Labelling	
Inner bag	None
Outer carton	<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>
Product image	



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Physical standards	Acceptable	Unacceptable limits
<b>Weight</b>	5kg /inner bag	
<b>Appearance</b>	Well frozen cold smoked trout pieces , no green or other discoloration.	Poorly handled processed pieces, dehydrated, discolouration, oxidation
<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>	Skinless, boneless pieces trout, intensive red.	No discoloration
<b>Odour</b>	Without foreign smells	No malodour
<b>Flavour</b>	Typical for smoked product, a bit salty, without foreign taste.	No divergent taste
<b>Texture</b>	Consistent, soft.	
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><b><i>“Commission regulation (EC) No 2073/2005, on microbiological criteria for foodstuffs”</i></b></p> <p><i>Re: Directive 1999/2/EC of the European Parliament on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionizing radiation.</i></p> <p><i>Directive 1999/3/EC of the European Parliament on the establishment of a Community list of foods and food ingredients treated with ionizing radiation.</i></p> <p><i>We can assure that neither of our product nor our raw material is treated with ionizing radiation.</i></p>		
Nutrition Information per 100 g (based on known reference source)		
<b>Energy</b>	660 kJ 158 kcal	
<b>Fat</b>	7,2 g	
<b>Saturated fatty acids</b>	1,5 g	
<b>Carbohydrate</b>	<0,5 g	
<b>Protein</b>	23 g	
<b>Salt</b>	3 g	