



Product specifications

Product no. 8243

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen gravad Trout
Species	<i>(Oncorhynchus Mykiss)</i> salt, sugar, white pepper, dill.
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"> • 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 • To be heat-treated before consumption
Product image	



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Physical standards	Acceptable	Unacceptable limits
Weight	5kg /inner bag	
Appearance	Well frozen gravad trout pieces , no green or other discoloration.	Poorly handled processed pieces, dehydrated, discoloration, oxidation
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	Skinless, boneless pieces trout, intensive red.	No discoloration
Odour	Without foreign smells	No malodour
Flavour	Typical for gravad product, without foreign taste.	No divergent taste
Texture	Consistent, soft.	
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>“Commission regulation (EC) No 2073/2005, on microbiological criteria for foodstuffs”</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)		
Energy	748 kJ 178 kcal	
Fat	9,2 g	
Saturated fatty acids	1,8 g	
Carbohydrate	3,6 g	
Which sugar	3,5g	
Protein	20,3 g	
Salt	3 g	