



# Product specifications

Product no. 7152

Version no. 1

Ref. JE/ PON

Product description:	
<b>Product name</b>	Frozen Pasteurized smoked salmon granules 8 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>	20 kg
<b>Dimension</b>	60x40x12 cm
<b>Inner type</b>	Food grade cookable plasticbag, clear c (5 kg unit)
<b>Outer type</b>	Cardboard carton (4*5 kg)
<b>Packages per pallet</b>	40 crt, 800 Kg.
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> </ul>

## Product Image





# Product specifications

Product no. 7152

Version no. 1

Ref. JE/ PON

Physical standards	Acceptable	Unacceptable limits
<b>Weight</b>	5 kg /inner bag	Greater than 10%, less than 4950 g
<b>Appearance</b>	Well frozen pasteurized smoked salmon granules, no defects	Poorly frozen pasteurized smoked salmon granules, discolouration, oxidation, rancidity.
<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>	Well presented pasteurized smoked salmon granules, blemishes and/or defects may occur	Boiled to min 76 °C i centrum
<b>Odour</b>	Smokey, sweet, oily	
<b>Flavour</b>		
<b>Texture</b>	Pliable	
Microbiological standards CFU/g (Objectives)		
	Target	Reject
<b>TVC 30° C/ 48 hours</b>	0	100000
<b>Coliform</b>	0	10
<b>E Coli</b>	0	0
<b>Staph. Aureus</b>	0	0
<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)		
<b>Energy</b>	996 kJ or 238 kcal	
<b>Fat</b>	18 g	
<b>Saturated fatty acids</b>	0 g	
<b>Monounsaturated</b>	1,8 g	
<b>Polyunsaturated</b>	1,3 g	
<b>Cholesterol</b>	35mg	
<b>Carbohydrate</b>	0,0	
<b>Protein</b>	19 g	
<b>Sodium</b>	4g	