

Product and process description:

Raw Material:

Fresh (never frozen) Salmo Salar superior (according to Norwegian Industry Standard for Fish). Farmed in Norway, 3-4 kg. Processed within 5 working days from arrival. Trimmed: Belly flaps removed and practically without bones (single bones may occur)

Salt process:

Inject salted max 10% (drinking water quality). The product has neutral weight after drying and smoking process.

Maturing:

12 hours at 0-2°C.

Smoking process:

Drying time 2 hours.

Smoking time 5 hours (with certified beech wood).

Chilling for 12 hours at 0°C.

Slicing and packaging:

The filets are skinned and sliced immediately after chilling.

The slices are placed on a board and vacuum packed (foil and board are approved as food packaging materials).

Packed in neutral cardboard box.

Shelf life:

Best before date: 18 months from production-/freezing date, when stored at max. -18°C.

Stored at 0-5°C: 5 days when unopened and consumed within 48 hours after opening.

Allergens:

Fish is an allergen. No traces of other allergens to be declared.

Nutritional Information per 100g		Packaging Materials (Composition, dimensions and weight)	
Energy:	861 KJ/207 KCAL	Foil:	230 x 640 mm. 40 g
Fat:	15 g	Top: PET/PE/EVOH. (O 07 or Others 07)	
Hence saturated fat:	2,2 g	Under: PA/PE/EVOH. (O 07 or Others 07)	
Carbohydrates:	0 g	Board:	195 x 565 mm. 80 g
Hence sugar:	0 g	Fibreboard/plastic/aluminium (C/PAP 84)	
Protein:	18 g	Master Carton:	580 x 390 x 120 mm. 1100 g
Salt:	2,5 g	Fibreboard (PAP 20)	
Data from:		Straps:	4 g per Master Carton
Eurofins Steins A/S.		Polypropylene (PP 05)	
		Stretch film:	256 g per pallet
		Low Density Polyethylene (PE-LD 04)	
Microbial limits	Upper limit	Normal Parameters	Method
Aerobic Plate Count (Totalkim)	500.000 cfu/g	<10.000 cfu/g	NMKL 184
E. Coli	100 cfu/g	< 10 cfu/g	AOAC 991.14
Listeria Monocytogenes	100 cfu/g	Absence /25g	NordVal 022
Salmonella Sp.	Absence /25g	Absence /25g	AFNOR EGS 38/01-03/15