

## 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 slaughter. Trimmed: Belly flaps removed and practically without bones (single bones may occur) and skin removed.

Marinade(aroma) is injected into the salmon filets.

### Ingredients:

Salmon 96%, salt, sugar, natural aroma (dill, pepper, anis, fennel), E433 (emulgator), dried green dill.

### Maturing:

12 hours at 0-2°C.

### Smoking process:

Drying time 1 hours.

Smoking time 2½ hours (with certified beech wood).

Chilling for 12 hours at 0°C.

### Slicing and packaging:

The filets are 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)	
<b>Energy:</b>	746 KJ/178 KCAL	<b>Foil:</b>	230 x 640 mm. 40 g
<b>Fat:</b>	10 g	Top: PET/PE/EVOH. (O 07 or Others 07)	
Hence saturated fat:	1,4 g	Under: PA/PE/EVOH. (O 07 or Others 07)	
<b>Carbohydrates:</b>	2 g	<b>Board:</b>	195 x 565 mm. 80 g
Hence sugar:	2 g	Fiberboard/plastic/aluminium (C/PAP 84)	
<b>Protein:</b>	20 g	<b>Master Carton:</b>	580 x 390 x 120 mm. 1100 g
<b>Salt:</b>	2,3 g	Fiberboard (PAP 20)	
<b>Data from:</b>		<b>Straps:</b>	4 g per Master Carton
Eurofins Steins A/S.		Polypropylene (PP 05)	
		<b>Stretch film:</b>	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