

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

Salt process:

Dry salted by hand, rest for 3 hours, then rinsed with water (drinking water quality).

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 product is vacuum packed (The foil is approved as food contact packaging materials).

The sealed packages are packed in neutral cardboard box.

Then frozen.

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:	815 KJ/195 KCAL	Foil:	230 x 585 mm. 40 g
Fat:	11 g *1	Plate:	195 x 565 mm 80 g
Hence saturated fat:	1,5 g *1	Top: PA/PE/EVOH. (O 07 or Others 07)	
Carbohydrates:	0 g *1	Under: PA/PE. (O 07 or Others 07)	
Hence sugar:	0 g *1		
Protein:	24 g *1	Master Carton:	580 x 390 x 120 mm. 1100 g
Salt:	2,1 g *2	Fibreboard (PAP 20)	
Data from:		Straps:	4 g per Master Carton
*1 DTU Frida database (Food Id: 1553)		Polypropylene (PP 05)	
*2 Eurofins Steins A/S.		Stretch film:	256 g per pallet
Ingredients: Min. 97% Salmon, Salt.		Low Density Polyethylene (PE-LD 04)	
		10 units per Master carton, 4 Master Carton per layer, 13 layers per pallet. Total: 520 units-/52 Master Cartons per pallet.	
Microbial limits	Upper limit	Normal Parameters	Method
Aerobic Plate Count (Total Kim)	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