

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)

Packaging:

The fillets are vacuum packed in transparent film (approved for food).

Then frozen immediately.

Product must be cooked before consumption.

While all care had been taken to remove bones, the fish may contain bones.

Shelf life:

Best before date (-18°C): 18 months from date of production/frozen date (same date).

By 0-5°C: Use within 5 days (unopened) and consume within 24 hours of 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:	797 KJ/191 KCAL	Foil:	230 x 640 mm. 40 g
Fat:	12,6 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:	N/A
Hence sugar:	0 g	Fiberboard/plastic/aluminium (C/PAP 84)	
Protein:	20 g	Master Carton:	580 x 390 x 120 mm. 1100 g
Salt:	0,16 g	Fiberboard (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