

# PRODUCT SPECIFICATION

<b>PRODUCT: SMOKED SALMON 12-1500G, WHOLE SIDE, FROZEN</b>	1721
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DRYSALTED, SKIN-ON

<p><b>Raw Material:</b>          Fresh (never frozen) Salmo salar superior (according to Norwegian Industry Standard for Fish)          Farmed in Norway, 4-5 kg. Processed within 5 working days from slaughter.          Trimmed: Belly flaps removed and practically without bones (single bones may occur)</p> <p><b>Drysalt:</b>          Salted by hand, rest for 5 hours, then rinsed with water.</p> <p><b>Maturing:</b>          12 hours at 0-2°C.</p> <p><b>Smoking Process:</b>          Dry process for 2 hours.          Smoking process of 5 hours with beech wood.          Chilling for 12 hours at 0°C.</p> <p><b>Product:</b>          The product is vacuumpacked on board with foil(foil and board are approved for food).          Then frozen.          Best before date: 18 months from date of production/frozen date (always same date).          By 0-5°C: use 5 days unopened - and consume within 48 hours of opening.          Results of test for Listeria Monocytogenes can be e-mailed upon request.</p> <p><b>Allergens:</b>          Fish is an allergen. No traces of other allergens to be declared.</p>
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NUTRITIONAL INFORMATION PER 100G:		DIMENSIONS:	
<b>Energy:</b>	796 KJ/191 KCAL	FILM SIZE:	230 X 640 MM
<b>Fat:</b>	11 g	BOARD SIZE:	195 X 565 MM
Hence saturated fat:	1,5 g	CARTON SIZE:	580 x 390 x 120 MM
<b>Carbohydrates:</b>	0 g	<b>TARA:</b>	
Hence sugar:	0 g	FILM WEIGHT:	44 G
<b>Protein:</b>	22 g	GOLD BOARD WEIGHT:	82 G
<b>Salt:</b>	3,5 g	MASTER CARTON WEIGHT:	1100 G
<b>Analyses made by:</b>		PACKED IN CARTONS WITH:	8 PACKS
Højmarklaboratoriet A/S	10.03.2016	CARTONS PER LAYER 4 AND 13 LAYERS	
		TOTAL 52 CARTONS PR PALLET	

<b>VARDE LAKS A/S, SNEDKERVEJ 2, DK-6800 VARDE</b>
<b>AUT. NO. DK 7222 EC</b>