

PRODUCT SPECIFICATION

PRODUCT: SMOKED SALMON 18-2100G, WHOLE SIDE, FROZEN	1740
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DRYSALTED, SKIN-ON

<p>Raw Material: Fresh (never frozen) Salmo salar superior (according to Norwegian Industry Standard for Fish) Farmed in Norway, 6-7 kg. Processed within 5 working days from slaughter. Trimmed: Belly flaps removed and practically without bones (single bones may occur)</p> <p>Drysalt: Salted by hand, rest for 7 hours, then rinsed with water.</p> <p>Maturing: 12 hours at 0-2°C.</p> <p>Smoking Process: Dry process for 2 hours. Smoking process of 5 hours with beech wood. Chilling for 12 hours at 0°C.</p> <p>Product: The product is vacuumpacked on board in clear bag (bag 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>Allergens: Fish is an allergen. No traces of other allergens to be declared.</p>
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NUTRITIONAL INFORMATION PER 100G:		DIMENSIONS:	
Energy:	796 KJ/191 KCAL	BAG SIZE:	280 X 820 MM
Fat:	11 g	BOARD SIZE:	210 X 700 MM
Hence saturated fat:	1,5 g	CARTON SIZE :	750 x 280 x 275 MM
Carbohydrates:	0 g	TARA:	
Hence sugar:	0 g	BAG WEIGHT:	74 G
Protein:	22 g	GOLD BOARD WEIGHT:	160 G
Salt:	3,5 g	SINGLE CARTON WEIGHT:	186 G
		MASTER CARTON WEIGHT:	470 G
Analyses made by:		PACKED IN CARTONS WITH:	5 PACKS
Højmarklaboratoriet A/S	10.03.2016	CARTONS PER LAYER 4 AND 6 LAYERS	
		TOTAL 24 CARTONS PR PALLET	

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