

# PRODUCT SPECIFICATION

<b>PRODUCT: SMOKED SALMON 21-2600G, WHOLE SIDE, FROZEN</b>	1750
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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, 7-8 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 8 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 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><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	<b>BAG SIZE:</b>	280 X 820 MM
<b>Fat:</b>	11 g	<b>BOARD SIZE:</b>	210 X 700 MM
Hence saturated fat:	1,5 g	<b>CARTON SIZE :</b>	750 x 280 x 275 MM
<b>Carbohydrates:</b>	0 g	<b>TARA:</b>	
Hence sugar:	0 g	<b>BAG WEIGHT:</b>	74 G
<b>Protein:</b>	22 g	<b>GOLD BOARD WEIGHT:</b>	160 G
<b>Salt:</b>	3,5 g	<b>SINGLE CARTON WEIGHT:</b>	182 G
		<b>MASTER CARTON WEIGHT:</b>	470 G
<b>Analyses made by:</b>		<b>PACKED IN CARTONS WITH:</b>	5 PACKS
Højmarklaboratoriet A/S	10.03.2016	<b>CARTONS PER LAYER 4 AND 6 LAYERS</b>	
		<b>TOTAL 24 CARTONS PR PALLET</b>	

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