

PRODUCT SPECIFICATION

PRODUCT: SMOKED SALMON 1000G, PRE-SLICED, FROZEN	1803
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<p>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)</p> <p>Salt: Inject salted max 10 %. The product has neutral weight after drying and smoking process.</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 filets are skinned and sliced immediately after chilling. The product is then 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 within 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:	861 KJ/207 KCAL	FILM SIZE:	230 X 640 MM
Fat:	15 g	BOARD SIZE:	195 X 565 MM
Hence saturated fat:	2,2 g	CARTON SIZE:	580 x 390 x 120 MM
Carbohydrates:	0 g	TARA:	
Hence sugar:	0 g	FILM WEIGHT:	44 G
Protein:	18 g	GOLD BOARD WEIGHT:	82 G
Salt:	2,5 g	MASTER CARTON WEIGHT:	1100 G
Analyses made by:		PACKED IN CARTONS WITH:	10 PACKS
Eurofins/Steins, Reg 222	29.12.2016	CARTONS PER LAYER 4 AND 13 LAYERS	
		TOTAL 52 CARTONS PR PALLET	

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