

PRODUCT SPECIFICATION

PRODUCT: SMOKED SALMON 9-1400G W/SKIN, PRE-SLICED, FROZEN	1822
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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. Skin is again placed under the slices and 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 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	

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