

# PRODUCT SPECIFICATION

<b>PRODUCT: SMOKED HALIBUT, PRE-SLICED, SKINLESS, 9-1500G</b>	1926
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FROZEN

<p><b>Raw Material:</b> Halibut 3-5kg , caught in Norwegian Sea (FAO 27) on hooks and lines. Cut to filets, trimmed and bones removed (single bones may occur).</p> <p><b>Salt:</b> Salted by hand, rest for 2,5 hours, 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 6 hours with beech wood. Chilling for 12 hours at 0°C.</p> <p><b>Product:</b> The filets are skinned and sliced immediately after chilling. The product is then vacuumpacked on board in blue bag (bag and board are approved for food). Then frozen. Best before date (-18°): 18 months from date of production/frozen date. By 0-5°C: use within 5 days unopened - and consume within 24 hours of opening.</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>	716 Kj /172 Kcal	<b>BAG SIZE:</b>	240 X 650 MM
<b>FAT:</b>	12 g	<b>BOARD SIZE:</b>	195 X 565 MM
Hence saturated fat:	2,0 g	<b>CARTON SIZE:</b>	580 x 390 x 120 MM
<b>CARBOHYDRATES:</b>	0 g	<b>TARA:</b>	
Hence sugar:	0 g	<b>BAG WEIGHT:</b>	44 g
<b>PROTEIN:</b>	16 g	<b>GOLD BOARD WEIGHT:</b>	82 g
<b>SALT:</b>	3,3 g	<b>MASTER CARTON WEIGHT:</b>	1100 g
<b>Analyses made by:</b>		<b>PACKED IN CARTONS WITH:</b>	10 PACKS
eurofins/Steins	23.02.2017	<b>CARTONS PER LAYER 4 AND 13 LAYERS</b>	
		<b>TOTAL 52 CARTONS PR PALLET</b>	

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