

# DATASHEET

<b>PRODUCT: HOTSMOKED SALMON W/PEPPER</b>	1978
---	------

WHOLE SIDE W/SKIN, FROZEN

**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)

**Drysalt:**

Salted by hand, rest for 4 hours, then rinsed with water.

Crushed black pepper sprinkled on the salmon filet.

**Maturing:**

12 hours at 0-2°C.

**Smoking Process:**

Dry process for 1 hour.

Smoking process for 4-5 hours.

Chilling for 12 hours at 0°C.

**Product:**

The product is vacuumpacked on board with foil (foil and board are approved for food).

Then frozen.

Best before date (-18°C): 18 months from date of production/frozen date (same date).

By 0-5°C: use within 5 days (unopened) and consume within 48 hours of opening.

**Allergens:**

Fish is an allergen. No traces of other allergens to be declared.

NUTRITIONAL INFORMATION PER 100G:		DIMENSIONS:	
ENERGY:	815KJ/195 Kcal	FOIL SIZE:	230 x 640 MM
FAT:	11 g	BOARD SIZE:	195 X 565 MM
HENCE SATURATED FAT:	1,5 g	CARTON SIZE:	580 x 390 x 120 MM
CARBOHYDRATES:	0 g	<b>TARA:</b>	
HENCE SUGAR:	0 g	FOIL WEIGHT:	44 G
PROTEIN:	24 g	GOLD BOARD WEIGHT:	82 G
SALT:	2,1 g	MASTER CARTON WEIGHT:	1100 G
<b>ANALYSES MADE BY:</b>		PACKED IN CARTONS WITH:	10 PACKS
eurofins/Steins	23.02.2017	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**