

PRODUCT SPECIFICATION

FROZEN SALMON FILLET, 1000-1400G, SKIN-ON (D-TRIM), VACUUMPACKED	2490
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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 of slaughter.
 Trimmed to Trim D: Belly flaps removed and practically without bones (single bones may occur)

Product:

The fillets are vacuumpacked in clear film (film approved for food). Then frozen immediately.
 Product must be cooked before consumption.
 While all care had been taken to remove bones, the fish may contain bones.

Storage:

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 24 hours of opening.

Allergens:

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

NUTRITIONAL INFORMATION PER 100G:		DIMENSIONS:	
ENERGY:	797 KJ/191 Kcal	FILM SIZE:	230 X 640 MM
FAT:	12,6 g	BOARD SIZE:	N/A
Hence saturated fat:	2,2 g	CARTON SIZE:	580x 390 x 120 MM
CARBOHYDRATES:	0 g	TARA:	
Hence sugar:	0 g	FILM WEIGHT:	40 G
PROTEIN:	20 g	GOLD BOARD WEIGHT:	N/A
SALT:	0,16 g	MASTER CARTON WEIGHT:	1100 G
ANALYSES MADE BY:		PACKED IN CARTONS WITH:	10 PACKS
eurofins / Steins		4 CARTONS PER LAYER AND 13 LAYERS	
29.12.2016		TOTAL 52 CARTONS PER PALLET	
		PALLET SIZE: 80 X 120 CM	

VARDE LAKS A/S, SNEDKERVEJ 2, DK-6800 VARDE

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