

Product and process description:

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 arrival. Trimmed: Belly flaps removed and practically without bones (single bones may occur)

Salt process:

Inject salted max 10% (drinking water quality). The product has neutral weight after drying and smoking process.

Maturing: 12 hours at 0-2°C.

Smoking process:

Drying time 2 hours. Smoking time 5 hours (with certified beech wood). Chilling for 12 hours at 0°C.

Slicing and packaging:

The filet is placed on a board and vacuum packed (foil and board are approved as food packaging materials). Packed in neutral cardboard box.

Shelf life:

Best before date: 18 months from production-/freezing date, when stored at max. -18°C. Stored at 0-5°C: 5 days when unopened and consumed within 48 hours after opening.

Allergens:

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

Nutritional Information per 100g		Packaging Materials (Composition, dimensions and weight)			
Energy: 80	04 KJ/193 KCAL	Foil:		230 x 640 mm.	40 g
Fat:	13 g	Top: PET/PE/EVOH	. (O 07 or Others 07)		
Hence saturated fat:	1,7 g	Under: PA/PE/EVO	H. (O 07 or Others 07)		
Carbohydrates:	0 g	Board:		195 x 565 mm.	80 g
Hence sugar:	0 g	Fibreboard/plastic/aluminium (C/PAP 84)			
Protein:	19 g	Master Carton:		580 x 390 x 120 mm. 1100 g	
Salt:	4,3 g	Fibreboard (PAP 20))		
		Straps:		4 g per Master Carton	
Data from:		Polypropylene (PP 05)			
Eurofins Steins A/S.		Stretch film:		256 g per pallet	
		Low Density Polyethylene (PE-LD 04)			
Microbial limits		Upper limit	Normal Parameters	Method	
Aerobic Plate Count (1	Fotalkim)	500.000 cfu/g	<10.000 cfu/g	NMKL 184	
E. Coli		100 cfu/g	< 10 cfu/g	AOAC 991.14	
Listeria Monocytogenes		100 cfu/g	Absence /25g	NordVal 022	
Salmonella Sp.		Absence /25g	Absence /25g	AFNOR EGS 38/01-	03/15