



**Product Specification:**  
**200030 Smoked Salmon (Inject salted,  
Skin OFF, Pre-Sliced, Frozen, 900-1400g)**

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**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 slaughter. 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 filets are skinned and sliced immediately after chilling.

The slices are 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.

<b>Nutritional Information per 100g</b>		<b>Packaging Materials (Composition, dimensions and weight)</b>	
<b>Energy:</b>	861 KJ/207 KCAL	<b>Foil:</b>	230 x 640 mm. 40 g
<b>Fat:</b>	15 g	Top: PET/PE/EVOH. (O 07 or Others 07)	
Hence saturated fat:	2,2 g	Under: PA/PE/EVOH. (O 07 or Others 07)	
<b>Carbohydrates:</b>	0 g	<b>Board:</b>	195 x 565 mm. 80 g
Hence sugar:	0 g	Fiberboard/plastic/aluminium (C/PAP 84)	
<b>Protein:</b>	18 g	<b>Master Carton:</b>	580 x 390 x 120 mm. 1100 g
<b>Salt:</b>	2,5 g	Fiberboard (PAP 20)	
<b>Data from:</b>		<b>Straps:</b>	4 g per Master Carton
Eurofins Steins A/S.		Polypropylene (PP 05)	
<b>Ingredients:</b> 97% Salmon, Salt, Smoke		<b>Stretch film:</b>	256 g per pallet
		Low Density Polyethylene (PE-LD 04)	
<b>Microbial limits</b>	<b>Upper limit</b>	<b>Normal Parameters</b>	<b>Method</b>
Aerobic Plate Count (Totalkim)	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