

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:

Drysalted for 5 hours and then rinsed with water.

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.

Nutritional Information per 100g		Packaging Materials (Composition, dimensions and weight)	
Energy:	796 KJ/191 KCAL	Foil:	230 x 640 mm. 40 g
Fat:	11 g	Top: PET/PE/EVOH. (O 07 or Others 07)	
Hence saturated fat:	1,5 g	Under: PA/PE/EVOH. (O 07 or Others 07)	
Carbohydrates:	0 g	Board:	195 x 565 mm. 80 g
Hence sugar:	0 g	Fiberboard/plastic/aluminium (C/PAP 84)	
Protein:	22 g	Master Carton:	580 x 390 x 120 mm. 1100 g
Salt:	3,5 g	Fiberboard (PAP 20)	
Data von:		Straps:	4 g per Master Carton
Eurofins Steins A/S.		Polypropylene (PP 05)	
Ingredients: 96% Salmon, Salt, Smoke		Stretch film:	256 g per pallet
		Low Density Polyethylene (PE-LD 04)	
Microbial limits	Upper limit	Normal Parameters	Method
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