



**Product Specification:**  
**200108 Hot Smoked Salmon with Pepper**  
**(Dry salted, Skin ON, Frozen, 900g-1400g)**

Document Form nr.: 3.xx  
Version: 01 Dato: 28.07.2022  
Approved by: HM  
Page 1 af 1

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

**Salt process:**

Dry salted by hand, rest for 3 hours, then rinsed with water (drinking water quality).  
Crushed black pepper sprinkled on the salmon fillet.

**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 product is vacuum packed (The foil is approved as food contact packaging materials).  
The sealed packages are packed in neutral cardboard box.  
Then frozen.

**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>	815 KJ/195 KCAL	<b>Foil:</b>	230 x 585 mm. 40 g
<b>Fat:</b>	11 g *1	<b>Plate:</b>	195 x 565 mm 80 g
Hence saturated fat:	1,5 g *1	Top: PA/PE/EVOH. (O 07 or Others 07)	
<b>Carbohydrates:</b>	0 g *1	Under: PA/PE. (O 07 or Others 07)	
Hence sugar:	0 g *1		
<b>Protein:</b>	24 g *1	<b>Master Carton:</b>	580 x 390 x 120 mm. 1100 g
<b>Salt:</b>	2,1 g *2	Fibreboard (PAP 20)	
<b>Data from:</b>		<b>Straps:</b>	4 g per Master Carton
*1 DTU Frida database (Food Id: 1553)		Polypropylene (PP 05)	
*2 Eurofins Steins A/S.		<b>Stretch film:</b>	256 g per pallet
		Low Density Polyethylene (PE-LD 04)	
<b>Ingredients:</b> Min. 97% Salmon, Salt.		10 units per Master carton, 4 Master Carton per layer, 13 layers per pallet. Total: 520 units-/52 Master Cartons per pallet.	
<b>Microbial limits</b>	<b>Upper limit</b>	<b>Normal Parameters</b>	<b>Method</b>
Aerobic Plate Count (Total Kim)	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