



Cold smoked Norwegian salmon 200g long sliced vacuum

Release date:	19-1-2024																												
Product description:	Cold smoked Norwegian salmon 200g long sliced vacuum																												
Weight:	200g																												
Origin raw material:	Farmed from Norway																												
Farming method:	Open cages in sea, intensive																												
Article code:	30203																												
Supplier Certification:	NL-6602-EG IFS Food																												
Composition:	SALMON (Salmo salar) 96,7%, salt, preservative: buffered vinegar, sugar, smoke																												
Primaire packaging:	Gold carton board + vacuum foil																												
Secundaire packaging:	Carton box																												
Nutrition value (average per 100 g):	<table border="1"> <tr> <td>Energy:</td> <td>706 kJ / 168 kcal</td> </tr> <tr> <td>Fats:</td> <td>8,0 g</td> </tr> <tr> <td> <i>which from saturated:</i></td> <td>1,7 g</td> </tr> <tr> <td> <i>Monounsaturated Fat:</i></td> <td>4,1 g</td> </tr> <tr> <td> <i>Polyunsaturated Fat:</i></td> <td>2,2 g</td> </tr> <tr> <td>Carbohydrates:</td> <td><0,5 g</td> </tr> <tr> <td> <i>which from sugars:</i></td> <td><0,5 g</td> </tr> <tr> <td>Protein:</td> <td>23,8 g</td> </tr> <tr> <td>Salt:</td> <td>2,5 g</td> </tr> </table>	Energy:	706 kJ / 168 kcal	Fats:	8,0 g	<i>which from saturated:</i>	1,7 g	<i>Monounsaturated Fat:</i>	4,1 g	<i>Polyunsaturated Fat:</i>	2,2 g	Carbohydrates:	<0,5 g	<i>which from sugars:</i>	<0,5 g	Protein:	23,8 g	Salt:	2,5 g										
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Intended use:	Ready to eat. After opening consume within 2 days.																												
GMO status:	GMO free, not irradiated																												
Process steps:	Unpack, de-slime, wash, filleting, salting/vinegar/sugar (brine), dry, cold smoke, cool down, slicing, packing.																												
Metal detection:	No																												
Sensory characteristics:	<table border="1"> <tr> <td>Color</td> <td>Light pink color</td> </tr> <tr> <td>Taste</td> <td>Mild, light smoke flavor</td> </tr> <tr> <td>Consistency</td> <td>Firm</td> </tr> <tr> <td>Smell</td> <td>Light smoke smell</td> </tr> </table> <p><i>Despite all attention given to this process and product, there may be still a few fishbones present in the product.</i></p>	Color	Light pink color	Taste	Mild, light smoke flavor	Consistency	Firm	Smell	Light smoke smell																				
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Microbiological data:	<p>Source: Microbiological guidelines, University of Gent (ISBN 978 2 87403 503 6)</p> <table border="1"> <thead> <tr> <th></th> <th>Target</th> <th>Tolerance</th> <th>End of Shelf Life</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td>< 3 x 10³</td> <td>< 3 x 10⁴</td> <td>< 3 x 10⁶</td> </tr> <tr> <td>Salmonella Spp.</td> <td>absent</td> <td>absent</td> <td>absent</td> </tr> <tr> <td>Echerichia Coli</td> <td>< 50</td> <td>< 500</td> <td>< 500</td> </tr> <tr> <td>Listeria Monocytogenes cfu/g</td> <td>absent/25g</td> <td>< 100</td> <td>< 100</td> </tr> <tr> <td>Lactic acid bacteria</td> <td>< 3 x 10³</td> <td>< 3 x 10⁴</td> <td>< 3 x 10⁷</td> </tr> <tr> <td>Coagulase-positive Staphylococci</td> <td>< 3 x 10²</td> <td>< 3 x 10³</td> <td>< 3 x 10³</td> </tr> </tbody> </table> <p><i>All our products are visually controlled during processing on foreign bodies</i></p>		Target	Tolerance	End of Shelf Life	Total Plate Count	< 3 x 10 ³	< 3 x 10 ⁴	< 3 x 10 ⁶	Salmonella Spp.	absent	absent	absent	Echerichia Coli	< 50	< 500	< 500	Listeria Monocytogenes cfu/g	absent/25g	< 100	< 100	Lactic acid bacteria	< 3 x 10 ³	< 3 x 10 ⁴	< 3 x 10 ⁷	Coagulase-positive Staphylococci	< 3 x 10 ²	< 3 x 10 ³	< 3 x 10 ³
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Total colli/layer:	To be defined																												
Total layers/pallet:	To be defined																												
Storage conditions:	0-7°C																												
Delivery temperature:	0-7°C																												
Shelf life:	18 days after production																												
Approval QA manager:	H. Oostrom																												

Presence of allergens

LeDa code	GS1 code	Allergen	Recipe without	Recipe contains	May contain	Un-known
		Legal allergens				
1.1	UW	Wheat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	NR	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	GB	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	GO	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	GS	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	GK	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1 AW	Gluten				
2.0	AC	Crustaceans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	AE	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	AF	Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	AP	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	AY	Soy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	AM	Milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	SA	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	SH	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	SW	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	SC	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	SP	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	SR	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	ST	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	SM	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	8 AN	Nuts				
9.0	BC	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	BM	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	AS	Sesame	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	NL	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	UM	Molluscs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>