

## Cold smoked Norwegian salmon loin vacuum

Release date:	19-1-2024				
Release date.	15-1-2024				
Product description:	Cold smoked Norwegian salmon loin vacuum				
Weight:	Variable				
Origin raw material:	Farmed from Norway				
Farming method:	Open cages in sea, intensive				
Auticle and a					
Article code:	30400				
Supplier   Certification:	NL-6602-EG   IFS Food				
Composition:	<b>SALMON</b> (Salmo salar) 96,7%, salt, preservative: buffered vinegar, sugar, smoke				
Primaire packaging:	Plastic vacuum bag				
Secundaire packaging:	Carton box				
Nutrition value (average per 100 g):	Energy: 706 kJ / 168 kcal				
reactition value (average per 100 g).	Fats: 8,0 g				
	which from saturated: 1,7 g				
	Monounsaturated Fat: 4,1 g Polyunsaturated Fat: 2,2 g				
	Carbohydrates: <0,5 g which from sugars: <0,5 g				
	which from sugars: <0,5 g Protein: 23,8 g				
	Salt: 2,5 g				
Intended use:	Ready to eat. After opening consume within 2 days.				
GMO status:	GMO free, not irradiated				
Process stens:	Unpack, de-slime, wash, filleting, salting/vinegar/sugar (brine), dry, cold smoke,				
Process steps:	cool down, portioning, packing.				
Process steps: Metal detection:					
Metal detection: Sensory characteristics:	cool down, portioning, packing. No				
Metal detection:  Sensory characteristics: Color	cool down, portioning, packing.  No  Light pink color				
Metal detection:  Sensory characteristics: Color Taste	cool down, portioning, packing.  No  Light pink color Mild, light smoke flavor				
Metal detection:  Sensory characteristics: Color	cool down, portioning, packing.  No  Light pink color				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell	cool down, portioning, packing.  No  Light pink color Mild, light smoke flavor Firm				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell	Light pink color Mild, light smoke flavor Firm Light smoke smell L				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell  Despite all attention given to this proce. Microbiological data:	Light pink color Mild, light smoke flavor Firm Light smoke smell Light pink color Light smoke flavor Light smoke smell Light pink color Light pink color Light smoke flavor Light smoke flavor Light smoke flavor Light smoke flavor Light smoke smell Light smoke				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell  Despite all attention given to this proce. Microbiological data: Total Plate Count	Light pink color Mild, light smoke flavor Firm Light smoke smell Light smoke flavor Light smoke smell				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell  Despite all attention given to this proce.  Microbiological data:  Total Plate Count Salmonella Spp.	Light pink color  Mild, light smoke flavor  Firm  Light smoke smell  L				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell  Despite all attention given to this proce.  Microbiological data:  Total Plate Count Salmonella Spp. Echerichia Coli	Light pink color  Mild, light smoke flavor  Firm  Light smoke smell  Source: Microbiological guidelines, University of Gent (ISBN 978 2 87403 503 6)  Target  Target  Tolerance  End of Shelf Life  < 3 x 10 <sup>3</sup> < 3 x 10 <sup>4</sup> < 3 x 10 <sup>6</sup> absent  absent  - 50 < 500 < 500				
Metal detection:  Sensory characteristics: Color Taste Consistency Smell  Despite all attention given to this proce.  Microbiological data:  Total Plate Count Salmonella Spp. Echerichia Coli Listeria Monocytogenes cfu/g	cool down, portioning, packing.  No  Light pink color Mild, light smoke flavor Firm Light smoke smell Light pink color L				
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## Presence of allergens

LeDa code	GS1 code	Allergen	Recipe without	Recipe contains	May contain	Un- known
		Legal allergens				
1.1	UW	Wheat	<b>4</b>			
1.2	NR	Rye	<b>4</b>			
1.3	GB	Barley	<b>4</b>			
1.4	GO	Oats	7			
1.5	GS	Spelt	7			
1.6	GK	Kamut	<b>V</b>			
	1 AW	Gluten				
2.0	AC	Crustaceans	<b>4</b>			
3.0	AE	Egg	<b>V</b>			
4.0	AF	Fish		<b>4</b>		
5.0	AP	Peanuts	<b>✓</b>			
6.0	AY	Soy	<b>V</b>			
7.0	AM	Milk	<b>V</b>			
8.1	SA	Almonds	<b>7</b>			
8.2	SH	Hazelnuts	<b>7</b>			
8.3	SW	Walnuts	<b>7</b>			
8.4	SC	Cashews	<b>7</b>			
8.5	SP	Pecan nuts	<b>7</b>			
8.6	SR	Brazil nuts	<b>7</b>			
8.7	ST	Pistachio nuts	<b>7</b>			
8.8 SM	CNA	Macadamia/ Queensland	<b>7</b>			
	nuts					
	8 AN	Nuts				
9.0	ВС	Celery	<b>4</b>			
10.0	BM	Mustard	<b>4</b>			
11.0	AS	Sesame	1			
12.0	AU	Sulpher dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	✓			
13.0	NL	Lupin	<b>V</b>		T	
14.0	UM	Molluscs	<u>√</u>			
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