



## FROZEN PRODUCT SPECIFICATION SMOKED SALMON GRANULES 8 mm

N°	152
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<b>Scientific Name/s:</b>	<i>Salmo salar</i>	<b>Description:</b> (Including Common Name)	<i>Smoked Norwegian Salmon granules 8 mm, colour 26+ on roche chart.</i>
<b>1. Product</b>			
Catch Area & FAO No's Country of Origin	<i>Norway</i>	Ingredients	<i>30% Smoked Salmon, 70% Pure Salmon meat, salt</i>
Unit	<i>Bag</i>	Weight	<i>5kg</i>
Product Temperature	<i>-18°C or Colder</i>	Shelf Life from D.O.P.	<i>18 months</i>
Storage Temperature	<i>-22°C or Colder</i>	Production Method	<i>Farmed</i>
<b>2. Packaging</b>			
Inner Type	<i>Vac Bags</i>	Colour	<i>Blue</i>
Outer Type	<i>Foodgrade cardboard carton</i>	Units/Weight per Outer	<i>4 x 5kg</i>
<b>3. Label Requirements/Markings</b>			
<p>No supplier information unless agreed beforehand with West Coast Smoked Foods Ltd in writing</p> <p><i>All labels/markings to be legible and printed in indelible ink</i></p> <p><i>All packaging must be free from metal staples</i></p>	<p><b>INNER PACKAGING</b></p>	<p><b>OUTER PACKAGING</b></p> <ol style="list-style-type: none"> <li>1. Scientific Name/Common Name/Product Description/Production Method</li> <li>2. Production Date: day, month, year</li> <li>3. Lot N°:</li> <li>4. Best Before Date:</li> <li>5. Net Weight:</li> <li>6. Store at -18°C or Colder</li> <li>7. Country of Origin</li> <li>8. Approval nr. DK 6062 EC</li> </ol>	
<p><b>N.B. Must conform to current UK&amp; EC Legislation. `</b></p>			

#### 4. Product Image



#### 5. Physical Standards

Analysis	Target	Unacceptable limits
Weight	5 kg bag	Greater than 2% less than 4950g
Appearance	Well frozen smoked salmon granules, no green/other discoloration, as Product Image	Poorly frozen smoked salmon granules, discoloration, oxidation, rancidity, not 95% salmon.
Bones	No evidence of	Greater than 1 bone per kg greater than 10mm in length
Skin	No evidence of	Greater than 400 sq mm per kg
Bloodspot	No evidence of	Greater than 100 sq mm per kg
Bruising	No evidence of	Greater than 100 sq mm per kg
Parasites	No evidence of	Greater than 1 per kg
Glaze	No evidence of	Evidence of

#### 6. Processing Standards, Hygiene and Handling

Product destined for human consumption requires to be processed inline with UK & EC legislation. Standard HACCP & Good Manufacturing Practice must be operational. Product to be fully traceable. The final product shall be free from any foreign material. **Product must be heat treated prior to consumption.**

#### 7. Sensory Assessment of Fish Quality

Analysis	Frozen	Defrosted
Appearance	Well frozen smoked salmon granules, no defects	Well presented smoked salmon granules, free from blemishes and/or defects
Odour	Of Smoked salmon	Of Smoked salmon
Flavour		Smokey, sweet, oily
Texture		Pliable
Colour	Granules colour 22	Granules colour 26

#### 8. Microbiological & Chemical Standards

Analysis	Target	Reject	Frequency
TVC @ 30°C for 48 Hours	<10 <sup>5</sup>	>10 <sup>6</sup>	Each consignment
Coliform	<10 <sup>3</sup>	>10 <sup>4</sup>	Each consignment
E. Coli	<10	>100	Each consignment
Staph Aureus	<20	>500	Each consignment

#### JELEX SEAFOOD A/S

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Update : 08-10-2018

<b>9. Nutritional Information (based on known reference source)</b>					
	<b>Typical Values/100g</b>			<b>Typical Values/100g</b>	
Energy KJ	948		Of which saturates	0.8	
Energy Kcals	226		Of which monounsaturates	1.8	
Protein	18,4		Of which polyunsaturates	1.3	
Total Nitrogen	3,5		Cholesterol (mg)	35	
Carbohydrate	0		Dietary fibre	0	
Added Sugars	0		Sodium (mg)	1880	
Fat	6,5		Alcohol	0	
<b>10. Transport &amp; Storage</b>					
Product is to be transported and stored at a minimum of –18°C except for brief fluctuations down to –15°C during loading and unloading. Product must be transported in clean and hygienic conditions fit for the purpose.					
<b>11. Warranty</b>					
Product supplied shall comply with all relevant UK or EU legislation and to the requirements of this specification. Certificates of analysis should be available on request. Failure to comply with the requirements of this specification will result in action being taken.					
<b>12. Intolerance Data</b>					
The information used in this section helps provide critical data regarding product ingredients. It is vitally important that this data is correct and that no unauthorised changes are made to the product ingredients.					
<b>CATEGORY</b>	<b>YES</b>	<b>NO</b>	<b>CATEGORY</b>	<b>YES</b>	<b>NO</b>
Free from all additives	YES		Free from genetically modified organisms & ingredients	YES	
Free from artificial preservatives	YES		Free from all nut & nut derived products	YES	
Free from artificial flavours/enhancers	YES		Free from all antibiotics/antimicrobials	YES	
Free from anti oxidants	YES		Free from all pesticides/residues	YES	
Free from colours, natural/added	YES				
Free from sweeteners	YES				
<b>If you are unsure of anything specified in this section, please refer to JELEX SEAFOOD A/S</b>					