



# FROZEN PRODUCT SPECIFICATION SMOKED SALMON PIECES PELLICLE 90/10 red meat

<b>N°</b>	<b>194</b>
-----------	------------

<b>Scientific Name/s:</b>	<i>Salmo salar</i>	<b>Description:</b> (Including Common Name)	<i>Smoked Scottish Salmon 90/10 red meat pieces, colour 14+ on roche chart.</i>
---------------------------	--------------------	--	---

### 1. Product

Catch Area & FAO No's Country of Origin	<i>Scotland</i>	Ingredients	<i>Smoked Salmon, salt</i>
Unit	<i>Bag</i>	Weight	<i>5 kg</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>

### 2. Packaging

Inner Type	<i>Bag</i>	Colour	<i>Clear</i>
Outer Type	<i>Foodgrade cardboard carton</i>	Units/Weight per Outer	<i>4 x 5 kg</i>

### 3. Label Requirements/Markings

<p>No supplier information unless agreed beforehand with Jelex Seafood.</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 N° DK 6062 EC</li> </ol>
--	-------------------------------	--

**N.B. Must conform to current UK& EC Legislation.**

#### 4. Product Image



#### 5. Physical Standards

Analysis	Target	Unacceptable limits
Weight	5 kg bag	Greater than 2 % less than 4950 g
Appearance	Well frozen smoked salmon pieces, no green/other discoloration, 90/10 red meat and fat, as Product Image	Poorly frozen smoked salmon pieces, discoloration, oxidation, rancidity, not 90 red meat.
Bones	No evidence of	Greater than 1 unit pr. Kg and no 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	Cooked
Appearance	Well frozen trimmings, no defects	Well presented trimmings, free from blemishes and/or defects	
Odour	Of Smoked salmon	Smokey, sweet, oily	
Flavour			
Texture		Pliable	
Colour	90/10 red meat and fat	90/10 red meat and fat	

JELEX SEAFOOD A/S  
Jens Munksvej 4, DK-9850 Hirtshals  
VAT no 30823516

Tel. +45 98 25 85 00 • Fax +45 98 25 85 01 • [www.jelex.dk](http://www.jelex.dk)

Update : 16-10-2018

<b>8. Microbiological &amp; Chemical Standards</b>					
<b>Analysis</b>	<b>Target</b>	<b>Reject</b>	<b>Frequency</b>		
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		
Salmonella	Absent	Present	Each consignment		
Staph Aureus	<20	>500	Each consignment		
<b>9. Nutritional Information (based on known reference source)</b>					
	<b>Typical Values/100g</b>		<b>Typical Values/100g</b>		
Energy KJ	748	Of which saturates	0.8		
Energy Kcals	178	Of which monounsaturates	1.8		
Protein	21,2	Of which polyunsaturates	1.3		
Total Nitrogen	4.06	Cholesterol (mg)	35		
Carbohydrate	0	Dietary fibre	0		
Total Sugars	0	Moisture	64.9		
Added Sugars	0	Sodium (mg)	1880		
Fat	9,2	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 unauthorized 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>					

**JELEX SEAFOOD A/S**  
 Jens Munksvej 4, DK-9850 Hirtshals  
 VAT no 30823516

Tel. +45 98 25 85 00 • Fax +45 98 25 85 01 • [www.jellex.dk](http://www.jellex.dk)

Update : 16-10-2018