



## FROZEN PRODUCT SPECIFICATION SMOKED SALMON PIECES 70% RED MEAT

<b>N°</b>	JSPS-7030-5kg
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<b>Scientific Name/s:</b>	<i>Salmo salar</i>	<b>Description:</b> (Including Common Name)	<i>Smoked Scottish Salmon 70% red meat pieces, colour 14+ on roche chart.</i>
<b>1. Product</b>			
Catch Area & FAO No's Country of Origin	<i>Scotland,</i>	Ingredients	<i>Smoked Salmon, 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>Bag</i>	Colour	<i>Clear</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>1. EU Approval No.</p> <p>2. Country of Origin</p>	<p><b>OUTER PACKAGING</b></p> <p>1. Scientific Name/Common Name/Product Description/Production Method</p> <p>2. Production Date: day, month, year</p> <p>3. Lot N°:</p> <p>4. Best Before Date:</p> <p>5. Nett Weight:</p> <p>6. Store at -18°C or Colder</p> <p>7. Country of Origin</p> <p>8. Approval N°</p>	
<p><b>N.B. Must conform to current UK&amp; EC Legislation.</b></p>			

### Jelex Seafood A/S

Brendelsig 9, DK-9370 Hals

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#### 4. Product Image



#### 5. Physical Standards

Analysis	Target	Unacceptable limits
Weight	5kg bag	Greater than 10% less than 4950g
Appearance	Well frozen smoked salmon trimmings, no green/other discolouration, 70% red meat and 30% brown meat and fat, as Product Image	Poorly frozen smoked salmon trimmings, discolouration, oxidation, rancidity, not 95% red meat.
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.

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### 7. Sensory Assessment of Fish Quality

Analysis	Frozen	Defrosted	Cooked
Appearance	<i>Well frozen trimmings, no defects</i>	<i>Well presented trimmings, free from blemishes and/or defects</i>	
Odour	<i>Of Smoked salmon</i>	<i>Smokey, sweet, oily</i>	
Flavour			
Texture		<i>Pliable</i>	
Colour	<i>70% red meat, 30% brown meat and fat</i>	<i>70% red meat, 30% brown meat and fat</i>	

### 8. Microbiological & Chemical Standards

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

### 9. Nutritional Information (based on known reference source)

	Typical Values/100g		Typical Values/100g
Energy KJ	<i>598</i>	Of which saturates	<i>0.8</i>
Energy Kcals	<i>142</i>	Of which monounsaturates	<i>1.8</i>
Protein	<i>25.4</i>	Of which polyunsaturates	<i>1.3</i>
Total Nitrogen	<i>4.06</i>	Cholesterol (mg)	<i>35</i>
Carbohydrate	<i>0</i>	Dietary fibre	<i>0</i>
Total Sugars	<i>0</i>	Moisture	<i>64.9</i>
Added Sugars	<i>0</i>	Sodium (mg)	<i>1880</i>
Fat	<i>4.5</i>	Alcohol	<i>0</i>

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## 10. Transport & Storage

Product is to be transported and stored at a minimum of  $-18^{\circ}\text{C}$  except for brief fluctuations down to  $-15^{\circ}\text{C}$  during loading and unloading. Product must be transported in clean and hygienic conditions fit for the purpose.

## 11. Warranty

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.

## 12. Intolerance Data

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.

CATEGORY	YES	NO	CATEGORY	YES	NO
Free from all additives		NO	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				

**If you are unsure of anything specified in this section, please refer to West Coast Smoked Foods Ltd**

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