



Product specification

Date:
13.02.18

Made by: SC

Version:
01

Approved by:
PB/TB

Product Name						
Salmon portions with skin						
Scientific Name						
Salmo Salar						
Size:	100 – 120 gr	120 – 140 gr	140 – 160 gr	160 – 180 gr	170 – 190 gr	180 – 200 gr
Quality		Method of production			Origin	
Superior		Aquaculture			Norway / Faroe Islands	



Law	
Aut. No.	DK-9329 CE
COP	CAC/RCP 52-2003
In agreement with	Danish and European legislation

Visible characteristics	
Meat	Red colour No damaged meat Firm and elastic
Smell	The smell is typical for the species
GMO-statement	The product does not contain genetically modified organism (GMO) or consist of organisms, which are produced of GMO

Nutritional Values / 100g		Bacterial characteristics			
Energy, KJ / kcal	797 / 191	Anaerobic organism	<100.000 CFU/G		
Fat, total	12,6	Escherichia coli	<10 CFU/G		
Fat, saturated	2,9	Listeria	Not / 25 G		
Carbohydrate	0,0	Salmonella	Not / 25 G		
- Sugars	0,0	Histamine	<200 MG/KG		
Protein	19,5	Allergen	FISH – Salmo salar		
Salt	0,1				
Storage		Best before date		Transport	
Frozen: Stored at -18° C		2 years after production		The product is distributed at -18° C	
Fresh: Stored at 2° C		10 days after production		The product is distributed at 2° C	

Contact information:

E-Mail: Peter Bidstrup pb@seawell.com Jesper Christensen jesper@seawell.com