

Product specification

Date:
13.02.18

Made by: SC

Version:
01

Approved by:
PB/TB

| Product Name | | | | | |
|----------------------|----------------------|----------------|----------------|------------------------|----------------|
| Salmon fillet trim C | | | | | |
| Cut from | 2 – 3 kg | 3 – 4 kg | 4 – 5 kg | 5 – 6 kg | 6 – 7 kg |
| Filet size | 700 – 1000 gr | 1000 – 1400 gr | 1400 – 1800 gr | 1800 – 2200 gr | 2100 – 2500 gr |
| Scientific Name | | | | | |
| Salmo Salar | | | | | |
| Quality | Method of production | | | Origin | |
| Superior | Aquaculture | | | Norway / Faroe Islands | |



Trim C
Vaccumpacked



Trim c

| 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 | |

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