

Product specification

Date:
13.02.18

Made by: SC

Version:
01

Approved by:
PB/TB

Product Name									
Salmon whole									
Size: kg	1 - 2	2 - 3	3 - 4	4 - 5	5 - 6	6 - 7	7 - 8	8 - 9	9+
Scientific Name									
Salmo Salar									
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