

# Hot smoked salmon

Dry salted, whole sides, neutral or with pepper, vacuum packed



<b>Scientific name</b>	<i>Salmo salar</i>
<b>Ingredients</b>	Salmon, salt, sugar, (pepper)
<b>Alpha code</b>	SAL
<b>Allergen advice</b>	Fish
<b>Storage/durability</b>	<b>Frozen:</b> Min -18° C / 730 days from production date <b>Fresh:</b> 0 – max 5°C / 30 days from production date
<b>Designated use</b>	Ready to eat. Once defrosted the product must be consumed within 5 days, kept in vacuum. Do not refreeze
<b>Count/weight</b>	1.2 – 1.5 kg
<b>Master packing</b>	10 kg – 13 kg
<b>Origin/Catching area</b>	Farmed in Norway
<b>Supplier</b>	Seawell A/S, DK-7730 Hanstholm
<b>Producer</b>	Nopalax ApS, DK-3390 Hundested
<b>Brand</b>	Nopalax
<b>Aut. no.</b>	DK-4024-CE
<b>Intrastat no.</b>	03 05 41 00
<b>Labeling</b>	Product description, size, freezing date, production date, best before date, Do Not Refreeze, Latin name, net weight, catching area, FAO alpha 3 codes, storing, treating, Traceability (= lo no.), produced by, approval no, EAN code
<b>GMO Statement</b>	The product does not contain genetically modified organisms (GMOs) or consists of organisms produced by GMOs

## Nutritional values/ 100 g eatable part in raw condition

Energy	1108 kJ / 267 kcal
Protein	20.1
Carbohydrate	0.0
-sugars	<0.5
Fat	20.7
-saturated fat	<2.4
Salt	2,8 %

## Microbiological standards /g (According to Danish legislation)

	Target	Maximum
TVC	<100.000 CFU/gr	1.000.000 CFU/gr
Listeria	Absent in 25 g	<100 CFU/gr