



PRODUCT



PACKING STATION

Bremnes Seashore AS – H82.

QUALITY ASSURANCE SYSTEM

H82 | HACCP | BRC | GlobalGAP* | ASC*

*Certifying status depends on rawmaterial

TRACE ABILITY

Traceability no. (Lot.no) on labels and sales documents.

RAW MATERIAL

Raw material: Atlantic salmon (*Salmo salar*).

Farmed according to Bremnes Seashore AS farming principles.

Quality: Superior

Size: 3-7 kg

Colour: 24+ Salmofan

DESCRIPTION

Production process:

Cold fish slaughtering (patent 12 93 129)

Hygienic design

Prerigor filleting (patented)

Trimmed according to specification:

Fully trimmed (FT), pin bone in, skin on, tail cut in the middle of brown muscle, belly flap cut.

INGREDIENTS

Fresh Atlantic Salmon (*Salmo salar*) (fish). Farmed in Norway

Allergens: See ingredients in bold font

NUTRITIONAL VALUE

Nutritional value pr 100g: (Ref: www.matvaretabellen.no)

Energy: 932kJ /224 kcal.

Fat: 16 g, there of saturated fat: 3 g

Carbohydrate: 0 g, there of sugars: 0 g

Protein: 20 g

Salt: 0,1 g. The product has no added salt. Salt is calculated from the natural sodium content of the product

PRODUCT WEIGHT

According to customers specification

SHELF LIFE

14 days

PACKING OPTION

Vacuum packed.

Interleaved. Packing in plastic bag

PACKAGING

10 kgs styropor box. Bömlo

Cardboard box.

20 kgs styropor box. Bömlo

Air box. Sjör

COOLING AND FREEZING

Wet ice. Top ice

Conventional freezing

STATE OF PRODUCT	<input checked="" type="checkbox"/> Gelice.	<input type="checkbox"/> Superfrozen (vac)
	<input type="checkbox"/> Supercooled	
STORAGE AND DISTRIBUTION	<input checked="" type="checkbox"/> Fresh	<input type="checkbox"/> Frozen
	<input checked="" type="checkbox"/> Keep cool: 0 - 2°C	<input type="checkbox"/> Keep frozen: -18°C or colder

LABEL Labelling according to EC 1169/2011. 1 label on each box, the short side.

Label description:

- Product and fish species
 - Scientific name Ex. French label
 - Quality
 - Size
 - Trimming
 - Net weight
 - No. in box
 - Harvesting date
 - Packing date
 - Shelf life
 - Traceability no.
 - GGN (GlobalGAP)*
 - Pallet no. and box no.
 - Ingredients
 - Nutritional value
 - Temperature during storage and shipment
 - Localization no. of the farmer (whole gutted)
 - Method of production and area of farming, "Farmed in Norway"
 - Oval mark: Official approval no. of the producer. Shipping state. EFTA
 - Producer
 - Exporter
- *applicable when fish raw material is GlobalGAP-certified



CHEMICAL CRITERIA No chemical pollution. E.g. medicine residues, heavy metal, PCB, dioxins, pesticides, radioactive contamination, mycotoxins, according to the regulations of EU. (EC 1881/2006 Limits for contaminants in food, 470/2009 MRLs for veterinary medicines in food, 37/2010 MRLs for pharmacologically active substances in food, 1935/2004 Food contact materials, 2023/2006 GMP, 10/2011 Plastic materials (EU))

MICROBIOLOGIC CRITERIA Microbiological values within the limits, ref EC 2073/2005.

PROBABLE USE OF THE PRODUCT The product is value added by the receiver. Value adding can be portioning, smoking, boiling, frying, grilling. Therefore it is likely the product is eaten smoked, boiled or fried.