

	Product Specification Cold Smoked Salmon – Long Slice Sliced Skin On Side (Catch Weight)		Product Code	: CFF1000
			Created on	: 19.02.2020
			Reviewed on	: NA
			Version no	: 01

Raw Material Details:

Salmon Country of Origin:	Scotland and Norway
Raw Material Salmon Wt.:	3-5 Kilo
Welfare Standard:	Not Specified

Product Description:

Product Name:	Cold Smoked Salmon – Long Slice Sliced Skin On Side (Catch Weight)
Slice Thickness:	1-3mm, however slices will thin towards the edges and top of the fillet due to the natural morphology of the fillet
Skin / Brown Meat:	Product Supplied Skin On, Brown Meat In
Ingredients Declaration:	Farmed Atlantic Salmon (Salmo Salar) 98%, Salt and Sugar Mix (95% Coarse Grained Sea Salt, 5% Demerara Sugar) 2%, Natural Wood Smoke.
ALLERGENS:	This Product Contains: FISH Allergens will appear in BOLD on the Product Label

Shelf Life and Storage Conditions:

Storage Conditions:	Chilled (0-4°C)	Pack Coding Method:	Printed Label
Total Shelf Life:	28 days	Minimum Life into Depot:	20 days

NOTE: Typically over the Shelf Life of the Product, 5-8% Oil will migrate from the product and be absorbed into the Salmon Board or will remain free within the Pouch

Packaging Details:


Food Contact Packaging:

All Food Contact Packaging is sourced from BRC/IoP Accredited Suppliers and is compliant to the requirements of European Directive 2004/19/EC relating to Plastic Materials in contact with Foodstuffs and amendment 10/2011/EU

	<u>Description</u>	<u>Diamensions (mm)</u>	<u>Weight (g)</u>
Board:	Side Board	180 x 540 (1150 micron)	85
Tray:	No Tray	-	-
Interleave:	No Interleave	-	-
Bag / Pouch:	HSS Side	210 x 650 (90 micron)	28

Non-Food Contact Packaging:

Sleeve:	No Sleeve	-	-
Pack Label:	Rectangular White Label	73 x 68	0.76
Case Description:	Standard Euro	580 x 380 x 150	870
Case Closure:	Plastic Strapping	-	-
Pallet Type:	Not Palletised	-	-

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Packing Quantities

Weight Format:	Catch Weight		
Average Pack Weight (g):	1260 grams		
Number of Packs per Case	15 Packs	Average Case Weight (Net):	18.90 Kilos
		Average Case Weight (Gross):	21.51 Kilos

Labelling

Unless otherwise agreed the following information will appear on the Pack and Case Labels (where specified)

Product Name:	Cold Smoked Salmon Long Slice Skin On Side		
Ingredients:	Farmed Atlantic Salmon (Salmo Salar) 98% ; Salt; Sugar; Natural Wood Smoke.		
Use By:	Pack Date + 28 days	Batch / Lot Number:	Order Number (6-digit)
Storage Conditions:	Chilled (0-4°C)	Pack / Case Weight:	grams / Kilos
EC Site Code:	UK LA 017 EC		


Nutritional Information:

	<u>per 100g</u>	<u>Test Method</u>	
ENERGY (KJ):	814	C022 (16.1.7)	Nutritional based on: Analysis
ENERGY (Kcal):	174.6	C022 (16.1.7)	Lab Details:
FAT (g):	10.3	C019 (16.1.6)	Express Microbiology - Linlithgow - UKAS 2622
of which are Saturates (g):	2.2	C026 (16.1.11)	
CARBOHYDRATES (g):	0.5	C025 (16.1.7)	
of which are Sugars (g):	0.5	C014 (16.1.9)	
PROTEIN (g):	20	C007 (16.1.8)	
SALT (g):	2.4	C017 (16.1.7)	

Microbiological Standard:

All Testing undertaken by our contracted Third Party Laboratory: Express Microbiology - Linlithgow - UKAS 2622

	<u>Target</u>	<u>Un-Acceptable</u>	<u>Test Method</u>
TVC	<1.0 X 10 ⁴ cfu/g	>1.0 X 10 ⁵ cfu/g	10f
Enterobacteriaceae	<10 cfu/g	>1.0 X 10 ³ cfu/g	27f
E.coli	<10 cfu/g	>10 cfu/g	23a2f
Staph. Coagulase (+)ve	<50 cfu/g	>50 cfu/g	16f
Salmonella sp.	Absent per 25g	Present per 25g	17A
Listeria sp.	Absent per 25g	≥100 cfu/g (End of Shelf Life)	22FOBL

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Foreign Body Controls - Metal Detection:

This product passes through a FULLY Functioning Metal Detector prior to Despatch

Metal Detectors are tested to the following sensitivity:

Ferrous: 2.5mm

Non-Ferrous: 3.0mm

Stainless Steel: 4.5mm

Foreign Body Defects:

	<u>Target</u>	<u>Report</u>	<u>Un-Acceptable</u>
Foreign Bodies	NIL	Present	Present
Skeletal Bones	NIL	<1 per 10 Fillets	>1 per 10 Fillets
Pin Bones	NIL	<1 per Fillet	>10 per 10 Fillets
Blemish/Blood Spot (>20mm ²)	NIL	>1 per 10 Fillets	>1 per Fillet
Skin	N/A Skin On		
Brown Meat	N/A Brown Meat In		


Dietary Preference:

This product is **SUITABLE** for persons with the following Dietary Preferences:

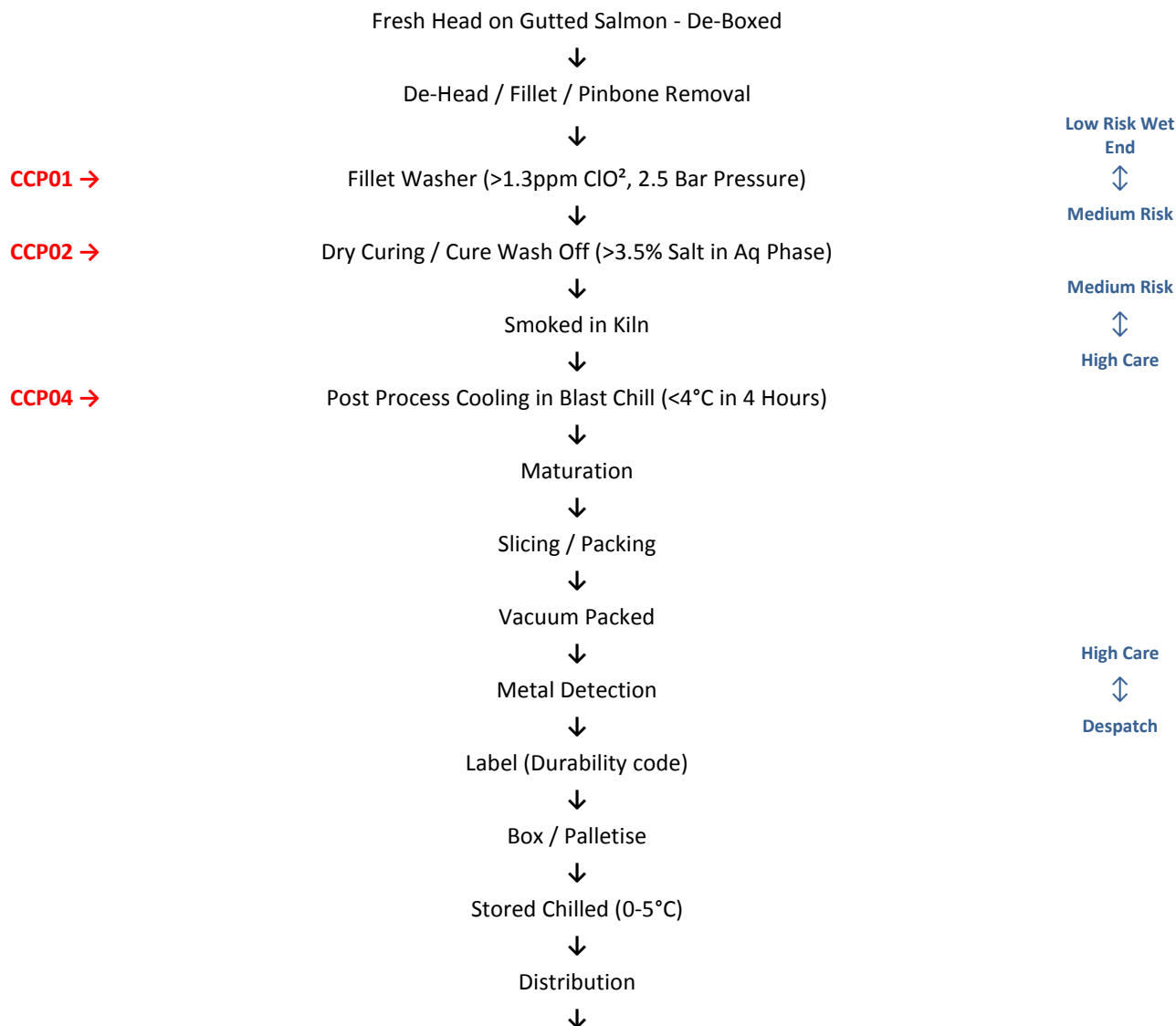
Vegan:	No	Coeliac:	YES	Kosher:	YES
Vegetarian:	No	Lactose Free:	YES	Halal:	Yes (Not certified)
		Nut Free:	YES	Organic:	No

Organoleptic:

Colour / Appearance:	Orange / Pink Flesh with White / Off Fat Lines within the Flesh. Where the Product is supplied Skin On, the skin will be typical of the species with some discolouration from the smoking process.
Aroma:	Smoke enhanced Natural Fish - No off or non-associated odours present
Flavour:	Natural Fish with Salt and Smoke overtones - No off or non-associated flavours present
Texture:	Firm but not tough with no stringiness - oily mouthfeel

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HACCP (This is a shortened Summary of the HACCP Process Flow extracted from the Main HACCP Study)



HACCP Critical Control Point Summary:

<u>CCP</u>	<u>Hazard</u>	<u>Control</u>	<u>Critical Limits</u>
CCP 01 <u>Fillet Washing</u>	Survival of Pathogenic Organisms entering Medium Risk and High Care	All products pass through ClO ₂ treated fillet washer	>1.3ppm Chlorine Dioxide. Spray Bar Water Pressure >2.5 Bar
CCP 02 <u>Curing</u>	Growth of Organisms and Toxins due to inadequate Salt in Aqueous Phase	Product to be Packed until acceptable Salt in Aqueous Phase Test result obtained	>3.5% Salt in Aqueous Phase
CCP 04 <u>Post Process Cooling</u>	Growth of Pathogenic Organisms due to extended period at elevated Temperatures	All Products Chilled to achieve Critical Limits. Continuous Monitoring	<4°C within 4 Hours of the end of the Smoke / Cook Programme

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General Statements:

Genetic Modification:	We are committed to a Policy of supplying products that are Free From Genetic Modification in compliance with the requirements of EC 1829/2003 GM Food and Feed Regulations. Raw Materials are sourced from Approved Suppliers who are required to give assurances that the Raw Materials Supplied are Free From Genetic Modification.
Heavy Metals:	All Products supplied are compliant with EU Heavy Metal Standards and Regulations (EC 466/2001 Setting Maximum Levels of Certain Contaminants in Foodstuffs (Lead (Pb) <0.2mg/kg (0.2ppm); Cadmium (Cd) <0.05mg/kg (0.05ppm); Mercury (Hg) 0.5mg/kg (0.5ppm); Arsenic (As) No Limits defined).
Ionising Radiation:	All Products manufactured and Supplied are Free From Ionising Radiation (Irradiation).

Approved by:
Quality Manager