

### 3.6.3 Finished Product Specification

Standard Cold Smoked Salmon: Balik 300-500 grams Minimum Weight

#### Customer Details

Specification issued to: Classic Fine Food UK LTD  
18-20 Brunel Road Westway Estate Park Royal London W3 7XS

Product Code: CFF2000

#### Supplier Details

Supplier Name: Highland Smoked Salmon (Scotland) Limited

Supplier Address: 1-4 Blar Mhor Industrial Estate, Fort William, Inverness-shire. PH33 7PT. Scotland.

Licence Code: GB LA 017

Commercial Contact: Jan Ivison Telephone: 01397 703649  
Mobile: 07540 124046  
email: jan.ivison@highlandsmokedsalmon.co.uk

Technical Contact: Simon Home Telephone: 01397 703649  
Mobile: 07855 754525  
email: simon.home@highlandsmokedsalmon.co.uk

#### Raw Material Details

Salmon Country of Origin: Scotland and Norway

Welfare Standard: Not Specified

Raw Material Salmon Wt.: 3-5 Kilo

#### Product Description

Product Name: Standard Cold Smoked Salmon: Balik 300-500 grams Minimum Weight

Skin / Brown Meat:

Slice Thickness / Piece Size: Product Not Sliced

#### Ingredients Declaration

Farmed Atlantic Salmon (Salmo Salar) 98%; Salt and Sugar Mix (95% Coarse Grained Sea Salt, 5% Demerara Sugar) 2%; Natural Smoke

#### Allergens

This Product Contains: Fish

Allergens will appear in **BOLD** on the Product Label

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**Shelf Life and Storage Conditions**

Storage Conditions:	Chilled (0-4°C)	Pack Coding Method:	
Total Shelf Life:	28 days	Minimum Life into Depot:	24 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 Packaging Accredited Suppliers, and is compliant to current legislation 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:	Balik Board	65 x 330 (800 micron)	13.00g
Tray:	-	-	-
Interleave:	-	-	-
Bag / Pouch:	Balik Bag	140 x 420 (70 micron)	13.00g

**Non-Food Contact Packaging**

Sleeve:	-	-	-
Pack Label:	White Pack Label	68 x 85	0.76g
Case / Box:	10 Side Euro	580 x 380 x 115	960.00g
Case Closure:	Plastic strapping	-	-
Case Label:	White Case Label (x1)	175 x 80	1.70g
Pallet:	Standard UK Pallet	1200 x 1000 x 150	25,000.00g

**Packing Quantities:**

Weight Format:	Minimum Weight	Pack Weight	300-500
Number of Units per Case:	10 packs/case	Case Weight (Net):	#VALUE!
		Case Weight (Gross):	#VALUE!
Number of Cases per Pallet:	Not Palletised	Pallet Weight (Net):	#VALUE!

**Labelling**

Unless otherwise agreed the following information will appear on the pack and case labels:

Product Name

Ingredients declaration with allergens highlighted in Bold typeface

Use By: dd/mm/yyyy

Storage Conditions

Batch / Lot Number (6-digit)

Pack / Case Weight

Licence Code: GB LA 017

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<b><u>Nutritional Information</u></b>			
	<u>per 100g</u>	<u>Test Method</u>	
Energy (KJ):	814	C022 (16.1.7)	
Energy (Kcal):	195	C022 (16.1.7)	
Fat (g):	10.3	C019 (16.1.6)	Nutritional based on: Analysis
of which are Saturates (g):	2.2	C026 (16.1.11)	
Carbohydrates (g):	0.5	C025 (16.1.7)	Lab Details: Express Microscience UKAS 2622
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)	

<b><u>Microbiological Standards</u></b>			
All microbiological testing is undertaken on our behalf by our contract laboratory : Express Microscience UKAS 2622			
	<u>Target</u>	<u>Un-Acceptable</u>	<u>Test Method</u>
TVC	<1.0 X 10 <sup>4</sup>	>1.0 X 10 <sup>5</sup>	10f
Enterobacteriaceae	<10	>1.0 X 10 <sup>3</sup>	27f
E.coli	<10	>10	23a2f
Staph. Coagulase (+)ve	<50	>50	16f
Salmonella sp.	Absent per 25g	Present per 25g	17A
Listeria sp.	Absent per 25g	≥100 cfu/g (End of Shelf Life)	22FOBL

<b><u>Foreign Body Controls - Metal Detection</u></b>					
This product passes through a fully functioning Metal Detector sealed in Primary Packaging prior to Despatch					
Metal Detectors are checked to the following Sensitivity:					
Ferrous:	2.5mm	Non-Ferrous:	3.0mm	Stainless Steel:	4.5mm

<b><u>Foreign Body Limits</u></b>			
	<u>Target</u>	<u>Report</u>	<u>Un-Acceptable</u>
Foreign bodies (items not associated with product)	NIL	Present	Present
Skeletal Bones (Calciferous bones)	NIL	Present	Present
Pin Bones (Cartilagenous bones)	NIL	>1 per 5 Packs	>1 per 10 Packs
Blemish / Blood Spot / Bruising (>20mm)	NIL	Present	Present
Skin			
Brown Meat	- N/A -	- N/A -	- N/A -

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**Dietary Preference**This product is **Suitable** for consumers with the following Dietary Preferences:

Vegan:	No	Coeliac:	Yes	Kosher:	Yes
Vegetarian:	No	Lactose Free:	Yes	Halal:	Yes
		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 / Smell: Smoke enhanced Natural Fish - No off or non-associated odours present

Flavour / Taste: Natural Fish with Salt and Smoke overtones - No off or non-associated flavours present

Texture: Firm but not tough with no stringiness - oily mouthfeel

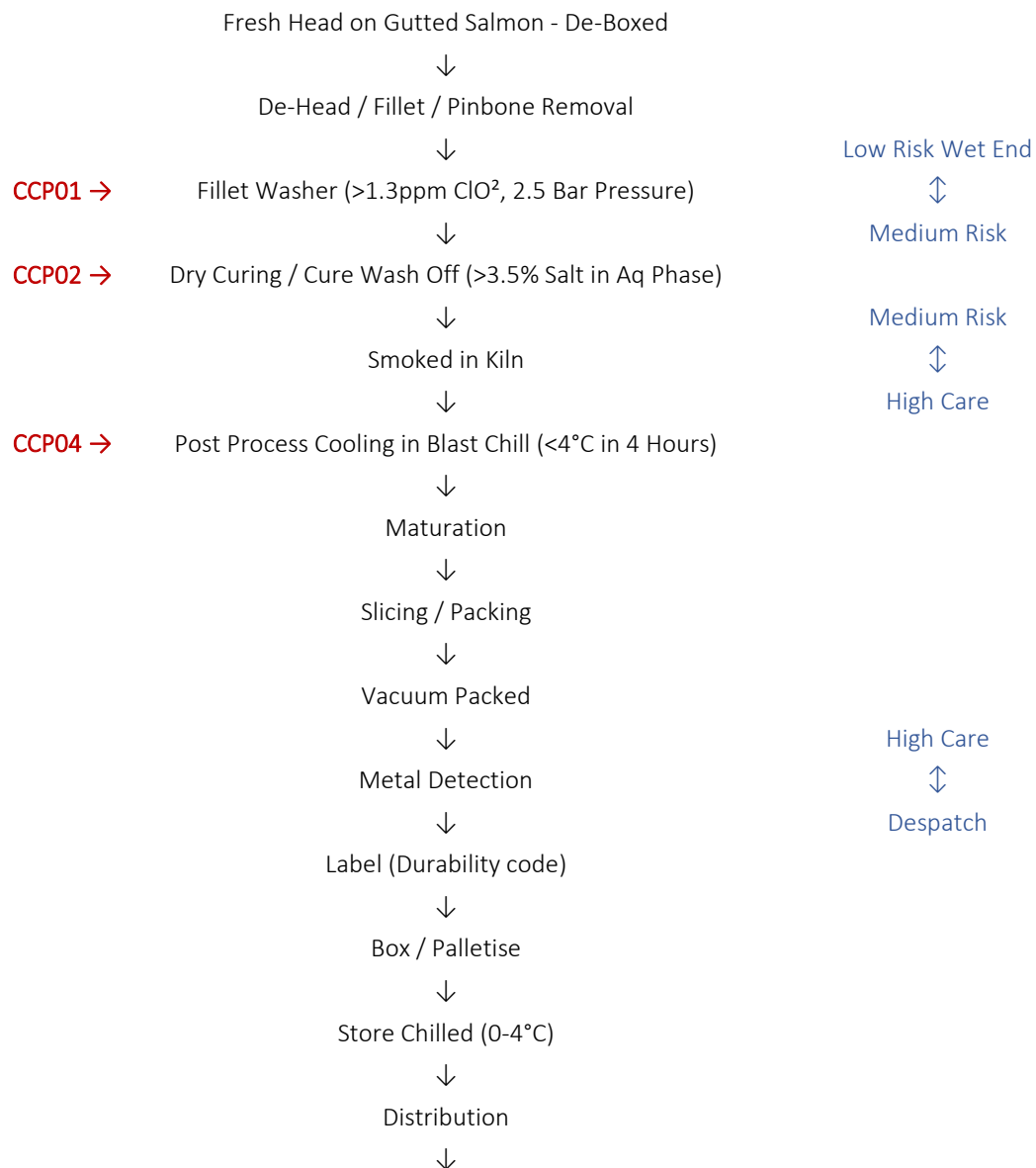
**HACCP Critical Control Point Summary**

<u>CCP</u>	<u>Hazard</u>	<u>Control</u>	<u>Critical Limits</u>
CCP 01 Fillet Washing	Survival of Pathogenic Organisms entering Medium Risk and High Care	All products pass through ClO <sub>2</sub> treated fillet washer	>1.3ppm Chlorine Dioxide. Spray Bar Water Pressure >2.0 Bar
CCP 02 Curing	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 03 Thermal Process	<i>Not Applicable to this Product</i>		
CCP 04 Post Process Cooling	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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#### **HACCP Process Flow** (this is a shortened summary of the HACCP Process Flow from the Main HACCP Study)



#### **Genetic Modification**

Highland Smoked Salmon (Scotland) Limited is committed to a policy of supplying products that are free from Genetic Modification / Genetically Modified Materials 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.

#### **Ionising Radiation**

All products manufactured by Highland Smoked Salmon (Scotland) Limited are free from Ionising Radiation (Irradiation)

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#### **Heavy Metals**

All products supplied by Highland Smoked Salmon (Scotland) Limited are compliant with the requirements of EC 1881/2006 setting maximum levels of certain contaminants in foodstuffs:

Lead (Pb):	<0.2mg/Kg (0.2ppm)	Mercury (Hg):	<0.5mg/Kg (0.5ppm)
Cadmium (Cd):	<0.05mg/Kg (0.05ppm)	Arsenic (AS):	No Limits Defined

#### **Emergency Contacts Details:**

In the unlikely event that the product does not meet your expectations and/or the requirements defined in this specification and you need to contact Highland Smoked Salmon (Scotland) with respect to an issue the following protocol should be followed:

Normal Office Hours (Monday-Friday 08:00-17:00)

Telephone Highland Smoked Salmon on (01397) 703649 and ask for: Jan Ivison

Outside of Normal Office Hours:

Contact: Jan Ivison on 07540 124046

If for whatever reason you are unable to contact: Jan Ivison please contact: Tim Parsons (Sales and Marketing Director) on (07900) 998982 or Tim Oates (Managing Director) on 07900 998984.

#### **Specification Approval and Sign Off:**

Please sign off and return a copy of this specification to: Simon Home (simon.home@highlandsmokedsalmon.co.uk) within 7 DAYS of the issue date.

Where any detail in the specification is disputed or incorrect this is to be addressed to: Jan Ivison (jan.ivison@highlandsmokedsalmon.co.uk) within 7 DAYS of the issue date

Failure to return a signed copy of the specification will result in the assumption being made that the specification is accepted by your Company.

Sign Off on behalf of:  
Highland Smoked Salmon (Scotland) Limited

Sign Off on behalf of:  
Classic Fine Food UK LTD

Signed: Jan Ivison  
Name: Jan Ivison  
Date of issue: 14/03/2022  
Version Number: 140322

Signed: \_\_\_\_\_  
Name: \_\_\_\_\_  
Date Approved: \_\_\_\_\_

Specification sent by email to: Chiko chan on: 14/03/2022 at: 08:30