

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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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>Dimensions (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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Nutritional Information

	<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:
of which are Saturates (g):	2.2	C026 (16.1.11)	Analysis
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)	

Microbiological Standards

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 ⁴	>1.0 X 10 ⁵	10f
Enterobacteriaceae	<10	>1.0 X 10 ³	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

Foreign Body Controls - Metal Detection

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
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Foreign Body Limits

	<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) Skin	NIL	Present	Present
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

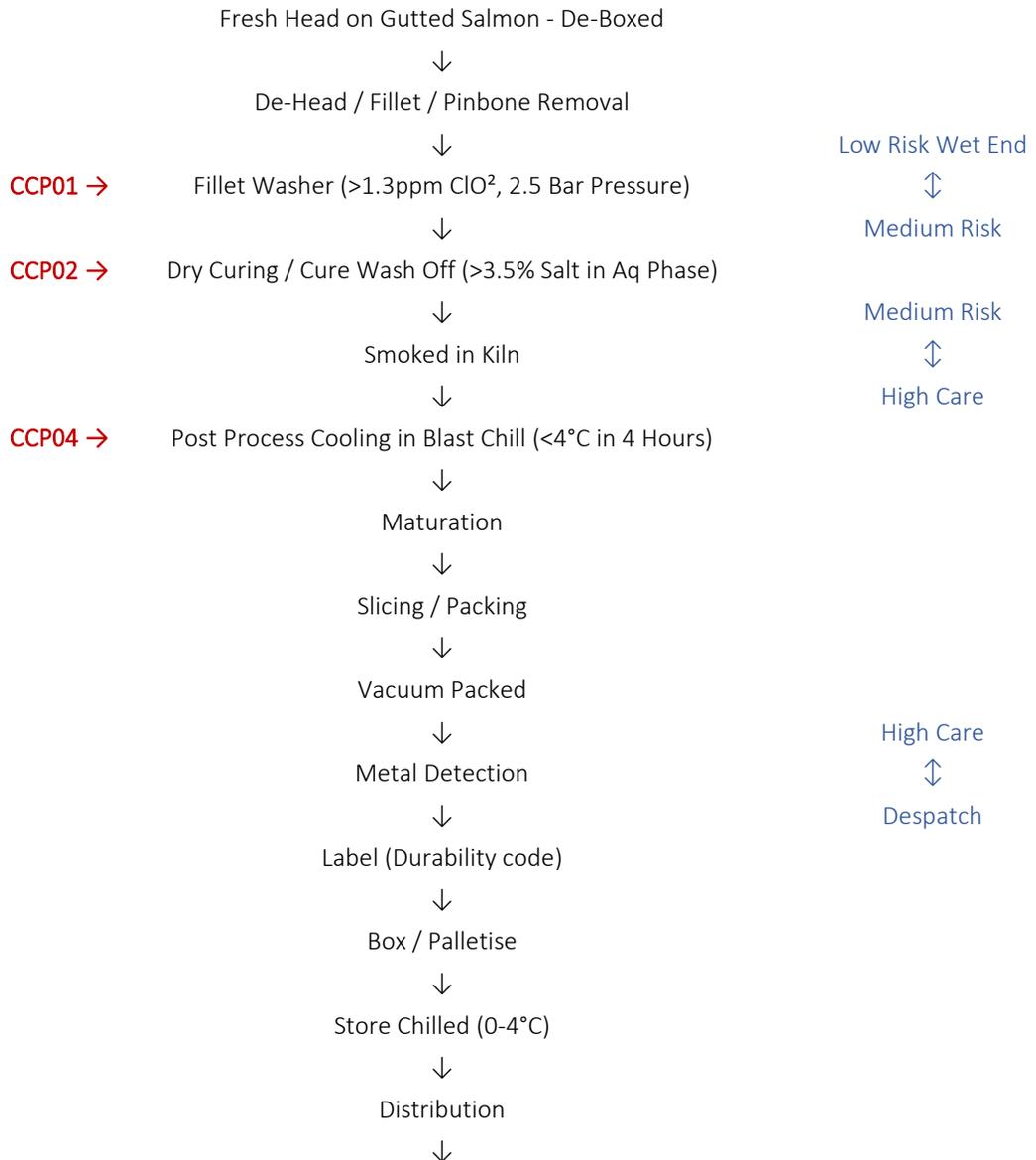
HACCP Critical Control Point Summary

<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 ₂ 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