

$Balmoral\ Fillet\ 350g-500g$

PRODUCT NAME	Smoked Salmon Balmoral Fillet			
Description	Salmon is prepared by hand and cold smoked over beech and oak chips in traditional Scottish kilns			
Country of Production	Scotland			
Product Specification	Fully trimmed, pin bone out, unsliced loin part, no brown meat			
Blood Spots	None over 4mm			
Ingredients	Atlantic Salmon (Salmo Salar) (Fish), Salt, Demerara Sugar			
Allergen Information	For allergens see ingredients in bold			
Labelling Information	Weight of pack, production date, use by date, GB Approval Number			
Approval Number	GBAA011			
Organoleptic	Aroma – Fresh smoked salmon aroma			
Organoicptic	Flavour – Fresh smoky taste			
	Texture – Firm texture with soft bite			
Fat Content	12-18%			
Shelf Life	25 days chilled from date of production			
Storage	0°C - 4°C			
Packaging Information	Plain polypropylene pouch, 140 mm x 450 mm, gold and silver board 110			
Tuckaging information	mm x 365 mm, black presentation box			
Units per Case	TBC			
Case Description	TBC			
Cases on Pallet	TBC			
Microbiological		Satisfactory	Unsatisfactory	
Information	Aerobic Colony Count	<1 x 10E6	>1 x 10E7	
	Presumptive Coliforms	<100	>1 x 10E4	
	E.coli	<20	>100	
	Salmonella	Not detected	Detected	
	Staph. Aureus	<20	>100	
	Listeria spp	<100	>100	
	Listeria Monocytogenes	<100	>100	
Nutritional Information	Nutrition		Per 100g	
	Energy		102 kcal/ 427kj	
	Fat		8.5 g	
	of which saturates		3.8 g	
	Carbohydrates		0.6 g	
	of which sugars		< 0.1 g	
	Fibre		0.6 g	
	Protein		25 g	
	Salt		2.33 g	







	SUPPLIE	R SIGN OFF:		
SUPPLIER NAME	Christopher Leigh Gary Greenwood	SUPPLIER SIGNATURE		
TECHNICAL MANAGER NAME	Brenda Winton	TECHNICAL MANAGER SIGNATURE		
DATE SIGNED	CUSTOM	ED SICN OFF.		
CUSTOMER SIGN OFF:				
BUYER NAME		BUYER SIGNATURE		
TECHNICAL MANAGER		TECHNICAL MANAGER		
NAME		SIGNATURE		