

<b>Product name,weight:</b>	
	<b>ASC Cold smoked salmon 150g</b>
<b>Product code:</b>	<b>KH1506</b>

PRODUCT CHARACTERISTICS	
<b>Ingredients:</b>	97% ASC farmed Atlantic Salmon ( <i>Salmo salar</i> ), 3% salt, smoke
<b>Cath/ Farmed area:</b>	Farmed in Norway
<b>Processing:</b>	The fish are filleted, trimmed and the pin bones is removed, salted (combi), cold smoked, pre-sliced, packed in vacuum Free from blemishes. Delicate texture.
<b>Color:</b>	Color clear, Roshe 22-26.
<b>Flavour:</b>	Smoked, slightly sweet, oily
<b>Taste:</b>	Natural fish with wood smoke and complementary salt overtones, slighty taste
<b>Intended use:</b>	Is ready for consumption. Use within 2-3 days after opening, keep refrigerated according to shelf life temperature. Can exceptionally contain fish bones.
SHELF LIFE:	
<b>0...+5°C</b>	45 days
<b>Frozen: &lt; -18°C</b>	12 months Product after thawing should be stored under refrigeration at 0...+5°C. Do not freeze after thawing.
<b>ALLERGENS:</b>	<b>Fish</b>
<b>GMO DECLARATION:</b>	we confirm, that the product is not, does not contain or consist of GMO

NUTRITIONAL VALUE PER 100g	
Energy, kJ	<b>675</b>
Energy, kcal	<b>161</b>
Fat,g	<b>8.4</b>
of which saturated,g	<b>1.6</b>
Carbohydrate,g	<b>0.0</b>
of which sugars,g	<b>0.0</b>
Protein,g	<b>21.4</b>
Salt,g	<b>3.0</b>



MICROBIOLOGICAL LIMITS		CHEMICAL PROPERTIES	
<i>Listeria monocytogenes</i>	negative in 25g	pH-value	5.2-6.3
<i>Enterobacteriaceae</i>	Max.1x10 <sup>4</sup> in 1g	salt,%	1.5-2.5
<i>E.Coli</i>	Negative in 1g		
<i>Staphylococcus aureus</i>	Negative in 1g		
Total plate count	Max.1x10 <sup>4</sup> in 1g		

RESIDUE ANALYSIS
<b>we confirm, that the product</b> - complies with the rules of the following regulations:
EU: Regulation (EC)Nr.1881/2006 setting maximum levels for certain contaminants in foodstuffs
EU:Regulation (EC) Nr.2074/2005 TVB-N LIMIT VALUES
EU:Regulation (EC) Nr.2073/2005 on microbiological criteria for foodstuffs

PACKAGE							
Fish pieces is placed on gold tray in vaccum bag (neutral), packed in vacuum							
Primary packaging:	code:	mm	g	Secondary packing: C	mm	g	
Gold tray:	T1003	165X210	20	Cardb.box:	T5002	277x207x115	187
Pol.tray:	X	x		Cardb.box:	X		
Foil/bag:	T2007/T2004	200X255	15	Type of pallet: EU			
Used packaging material is according with the EU Regulations: (EC) Nr.1935/2004 and (EU)Nr.10/2011							

<b>LABELING</b>	
Labelling should comply following information:	
Name of product	ASC Cold smoked salmon
Ingredient list (allergens in <b>bold</b> ):	<b>Salmon</b> ( <i>Salmo Salar</i> ) farmed in Norway, salt
Country of Origin	smoke
	<b>ASC-C-02469</b>
	<b>ASC certified as responsibly farmed. <a href="http://www.asc-aqua.org">www.asc-aqua.org</a></b>
Nutrition value (100g):	(look in first page)
Storage t°C	0...+6°C
Use by date:	DD.MM.YYYY.
Net weight.	150g
LOT:	XXXX-XXX
Producer:	SIA "KH Select", Muižas str.18, Ādaži, Latvia
Distributor:	Linnea GmbH, c.nowak@linnea.bio
EAN code:	`9120076920116; box:`9120076920130

LV  
A024000  
EK

<b>PACKAGE</b>	
<div style="display: flex; justify-content: space-around; align-items: center;">    </div>	
*T5002 x 10 piec.per box	