

ORIGINAL DATE LAST CHANGE MADE BY APPROVED BY APPROVAL DATE	
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ARTICLE NR. ARTICLE NAME BRAND CUSTOMER	Cold smoked atlantic salmon fillet sliced,vac,frozen 135x75g, Kosher
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PRODUCER	
BUSINESS ADDRESS	FACTORY ADDRESS
CONTACT TEL FAX E-MAIL	Birutės g. 48 90112 Plungė LITHUANIA LT 68-11 EB VETERINARY No. CONTACT TEL FAX E-MAIL

INGREDIENTS (for label, in decreasing order, mentioning all E numbers)
<p>Ingredients: Atlantic salmon fillet skinless (Salmo salar), salt, sugar, natural wood smoke. Salmon farmed in Norway. Raised without the use of antibiotics.</p> <p>Additional info: D trim, combi salting, brown meat left 2-3 cm. Do not refreeze once thawed. Keep in (0 - (+6))°C 30 days after defrosting. product tested hourly with metal detectors: 2,5 mm Ferrous; 4.0 mm Non Ferrous; 4.5 mm Stainless Steel 316;</p> <p>All produced with only fresh Norwegian Salmon fillets, never frozen, giving a 1x frozen item. Skinless and minimal brown meat. Smoking process done in Lithuania Available in same format as your Dom Reserve in Canada Can be done at Gravalax, as well as smoked sockeye. Available in a wide range of Smoked Flavors Available in a range of pack sizes.</p>

NUTRITIONAL INFORMATION (100g finished product). Allowed deviation of nutritional information according EU and/or country law and ALLERGENIC INFORMATION						
Total kcal	160	ALLERGEN	Y/N	ON SEPARATED PRODUCTION LINE	CROSS CONTAMINATION	
Total kJ	669	Cereals (gluten)	N			
Total fats, g	8	Crustaceans	N			
Of which saturated fats	1.43	Egg	N			
of which monounsaturated fat	4.52	Fish	Y			
of which polyunsaturated fat	1.98	Peanuts	N			
Trans fat,%	0.07	Molluscs	N			
Omega-3 fat	0.5	Soybeans	N			
Alfa-Linolenic acid	0.26	Milk/Lactose	N			
Proteins, g	21.4	So2>10mg/kg	N			
Total carbohydrates, g	0.55	Nuts	N			
of which sugars	0.83	Celery	N			
Salt g.	2.5	Mustard	N			
		Seasame seeds	N			
		Lupine	N			

CHARACTERISTICS	
ORGANOLEPTIC & PHYSICAL	
Appearance	Cold smoked salmon fillet
Colour	Natural, smoked product. The color may change after 6 month due to natural processes
Texture	Smooth
Odour	Specific for salmon product
Taste	Specific for salmon product
Wrapping	No
Packaging Style	Vacuum
Pack weight	75 g
Conservation/prep.	Keep at (-18)°C or below until Best before date indicated on the package. Do not refreeze once thawed. Best before date
Transport condition	

MICROBIOLOGICAL					
TEST	TARGET	MAX	METHOD	LAB(I/E)	FREQUENCY
TPC, 1g	10 000	100 000	LST EN ISO 4833-1:2013	E	1 TEST PER PRODUCTION DAY FROM PRODUCT GROUP
E. Coli, 1g	<4	4	LST ISO 7251:2006	E	1 TEST PER WEEK
S. aureus, 1g	100	1000	LST EN ISO 6888-1+A1:2005	E	1 TEST PER WEEK FROM PRODUCT GROUP
Vibrio spp 125g	absent	absent	LST EN ISO 21872-1:2017	E	1 TEST PER WEEK
Lactobacillus, 1g	10 000	100 000	LST EN ISO 15214:2009	E	1 TEST PER WEEK FROM PRODUCT GROUP
Pseudomonaden, 1g	100	1000	SDP L.23/LST EN ISO 13720:2011 (N)	E	1 TEST PER YEAR FROM PRODUCT GROUP

Salmonella spp., 125g	absent	absent	LST EN ISO 6579-1:2017. LST EN ISO 6579-1:2017/A1:2020	E	1 TEST PER MONTH
L.monocytogenes, 25g	absent	absent	LST EN ISO 11290-1:2017	E	EVERY BATCH

CHEMICAL

TEST	TARGET	MARGIN	METHOD	LAB(I/E)	FREQUENCY
Salt	2.50%	+/- 0,5	SDP CH-1:2014	I	ONCE PER MONTH

MANUFACTURING PROCESS

HACCP TYPE:	SAFETY AND QUALITY OF FISH PRODUCTS
HACCP DOCUMENT:	HACCP PROGRAM AND QUALITY CONTROL SHEETS (RVASVT Nr.7)
GMO STATUS:	This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003
IONISATION:	This product is only containing non ionisated ingredients
NANOTECHNOLOGIES	This product is not containing nanomaterials
RESIDUES STATUS:	This product is conform to EU laws concerning dioxine, PCB's and heavy metals
TREATMENT:	

Company:	Company:
Name – position – signature:	Name – position – signature:
Date:	Date:



SKANU IŠ KARTO!



VITAMINO D ŠALTINIS



DAUG BALTVMŲ

