



PRODUCT SPECIFICATION

FROZEN RAW SALMON SCRAPEMEAT

N°	140
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Scientific Name/s:	<i>Salmo salar</i>	Description: (Including Common Name)	<i>Scottish / Norwegian Salmon Scrape meat pieces, colour 14+ on roche chart</i>
1. Product			
Catch Area & FAO No's Country of Origin	<i>Scotland, Norway</i>	Ingredients	<i>Salmon</i>
Unit	<i>Bag</i>	Weight	<i>5 kg</i>
Product Temperature	<i>-18°C or Colder</i>	Shelf Life from D.O.P.	<i>18 months</i>
Storage Temperature	<i>-22°C or Colder</i>	Production Method	<i>Farmed</i>
2. Packaging			
Inner Type	<i>Bag</i>	Colour	<i>Clear</i>
Outer Type	<i>Foodgrade cardboard carton</i>	Units/Weight per Outer	<i>4 x 5 kg</i>
3. Label Requirements/Markings			
<p>No supplier information unless agreed beforehand with Jelex Seafood in writing</p> <p><i>All labels/markings to be legible and printed in indelible ink</i></p> <p><i>All packaging must be free from metal staples</i></p>	<p>INNER PACKAGING</p>	<p>OUTER PACKAGING</p> <ol style="list-style-type: none"> 1. Scientific Name/Common Name/Product Description/Production Method 2. Production Date: day, month, year 3. Lot N°: 4. Best Before Date: 5. Net Weight: 6. Store at -18°C or Colder 7. Country of Origin 8. Approval Nr: DK 6062 EC 	
<p>N.B. Must conform to current UK& EC Legislation.</p>			

4. Product Image.



5. Physical Standards

Analysis	Target	Unacceptable limits
Weight	5 kg bag	Greater than 5 % less than 4950 g
Appearance	Well frozen raw salmon scrapemeat, no green/other discoloration, 100% red meat as Product Image	Poorly frozen salmon scrapemeat, discoloration, oxidation, rancidity, not 100 % red meat.
Bones	No evidence of	Greater than 1 bone per kg greater than 10mm in length
Skin	No evidence of	Greater than 400 sq mm per kg
Bloodspot	No evidence of	Greater than 100 sq mm per kg
Bruising	No evidence of	Greater than 100 sq mm per kg
Parasites	No evidence of	Greater than 1 per kg
Glaze	No evidence of	Evidence of

6. Processing Standards, Hygiene and Handling

Product destined for human consumption requires to be processed in line with UK & EC legislation. Standard HACCP & Good Manufacturing Practice must be operational. Product to be fully traceable. The final product shall be free from any foreign material. **Product must be heat treated prior to consumption.**

N.B. Must conform to current UK& EC Legislation.

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7. Sensory Assessment of Fish Quality

Analysis	Frozen	Defrosted	Cooked
Appearance	<i>Well frozen scrapemeat, no defects</i>	<i>Well presented scrape meat, free from blemishes and/or defects</i>	
Odour			
Flavour			
Texture		<i>Pliable</i>	
Colour	<i>100% red meat</i>	<i>100% red meat</i>	

8. Microbiological & Chemical Standards

Analysis	Target	Reject	Frequency
TVC @ 30°C for 48 Hours	$<10^6$	$>10^6$	<i>Each consignment</i>
Coliform	$<10^4$	$>10^4$	<i>Each consignment</i>
E. Coli	<10 CFU/g	>100 CFU/g	<i>Each consignment</i>

9. Nutritional Information (based on known reference source)

	Typical Values/100g
Energy KJ	<i>858</i>
Energy Kcals	<i>205</i>
Protein	<i>20</i>
Fat	<i>13,5</i>
Total Nitrogen	<i>4.06</i>
Sodium, mg	<i>57</i>

10. Transport & Storage

Product is to be transported and stored at a minimum of -18°C except for brief fluctuations down to -15°C during loading and unloading. Product must be transported in clean and hygienic conditions fit for the purpose.

11. Warranty

Product supplied shall comply with all relevant UK or EU legislation and to the requirements of this specification. Certificates of analysis should be available on request. Failure to comply with the requirements of this specification will result in action being taken.

12. Intolerance Data

The information used in this section helps provide critical data regarding product ingredients. It is vitally important that this data is correct and that no unauthorised changes are made to the product ingredients.

CATEGORY	YES	NO	CATEGORY	YES	NO
Free from all additives	<i>YES</i>		Free from genetically modified organisms & ingredients	<i>YES</i>	
Free from artificial preservatives	<i>YES</i>		Free from all nut & nut derived products	<i>YES</i>	
Free from artificial flavours/enhancers	<i>YES</i>		Free from all antibiotics/antimicrobials	<i>YES</i>	
Free from anti oxidants	<i>YES</i>		Free from all pesticides/residues	<i>YES</i>	
Free from colours, natural/added	<i>YES</i>				
Free from sweeteners	<i>YES</i>				

ALLERGENS: fish

WE DECLARE THAT THE PRODUCT IS GMO'S FREE

If you are unsure of anything specified in this section, please refer to JELEX SEAFOOD A/S