

SF-08-09-03-XO-02-XX

PREPARED BY: Sharon Barrett	ISSUE DATE: 10 <sup>th</sup> September 2019	
APPROVED BY: Joan Walker	REVISION NUMBER: 3	

Product Name	Salmon Portions 140/170g		
Product Code	SF-08-09-03-XO-02-XX		
Species	Salmo salar	Welfare	Standard
Brand	Standard		
Product Description	Raw skinless boneless salmon portions, IVP and frozen		

Supplier	Importo Ltd t/a Mostell
Address	Greystone Avenue
	Kelloholm
	Dumfriesshire
	DG4 6RB
Web address	www.mostellseafoods.com
Tel /Fax	01659 67809
Sales Orders	Orders.mft@mostell.co.uk
Technical Contact	Sharon Barrett
E-mail	sharon.barrett@mostell.co.uk
Origin/Fishing Area	Product of the UK /
Catch Method	Farmed in the UK /Norway
Product shelf life (from	18 months
day of production)	
Storage Instructions	Store at -18°C or Lower



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### INGREDIENT DECLARATION

Salmon (salmo salar) (Fish)		
HEALTH WARNINGS		
Allergen Advice:	For allergens see ingredients highlighted in <b>bold</b> .	
Warning: Although extra care has been taken some bone may remain		

PACKAGING INFORMATI	ON		
Case Weight	10 x 140 -170g	Min Net Weight: 1.4kg	
Packaging (Primary)	Material	Vacuum Pack Polythene Pouch	
	Gauge	-	
	Dimensions	254 x 180 mm	
	Weight	3g	
	Closure	Heat sealed	
	Barcode	-	
Packaging (Secondary)	Material	Corrugated Cardboard Case	
	Dimensions	260 x 214 x 117 mm	
	Weight	110g	
	Closure	Taped	
	Barcode	05030450707728	
Palletisation	Layers per pallet: 18	Cases per layer: 12	
Labelling	Product Code and Description		
	Origin and Species		
	Ingredients including Allergen Advice		
	Weight Declaration		
	Frozen On Date & Best Before Date		
	Storage Information		
	EU Approval Number		
	Contact Details		



### SF-08-09-03-XO-02-XX

	NUTRITIONAL INFORMATION TYPICAL VALUES PER 100g as Sold
Energy	750kJ /180 kcal
Fat	11.0g
Of which saturates	1.9g
Carbohydrates	Og
Of which sugars	Og
Fibres	Og
Protein	20.2g
Salt	0.1g

### CHEMICAL STANDARDS

Product complies with all current and relevant EU legislation

MICROBIOLOGY			
M cfu/g	MAXIMUM cfu/g	TARGET cfu/g	TEST
gm	10 <sup>6</sup> /gm	<10 <sup>5</sup> /gm	TVC @ 30°C/48 hours
gm	10 <sup>3</sup> /gm	<10 <sup>2</sup> /gm	Staph aureus
gm	10 <sup>2</sup> /gm	<20/gm	E. coli
ı 25gm	Absent in 25gm	Absent in 25gm	Salmonella
gm	10 <sup>4</sup> /gm	<10 <sup>3</sup> /gm	Enterobacteriaceae

ORGANOLEPTIC QUALITY		
ATTRIBUTE	DESCRIPTION	
Appearance	Skinless salmon portion in a vacuum pouch	
Flavour	Typical flavour of farmed salmon	
Texture	Natural texture of farmed salmon	
Colour	Pink to orange, typical of farmed salmon	
Aroma	Fresh mild fish odour without any taints	



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### PRODUCT IMAGE



### PHYSICAL STANDARDS

- Portion weight 140 -170g , target 155g
- 10 portions per case



### SF-08-09-03-XO-02-XX

INTOLERANCE INFORMATION			
This Product Is Free From	Yes	No	Source
Peanuts and Derivatives	Yes		
Tree Nuts and Derivatives	Yes		
Milk and Milk Derivatives	Yes		
Egg and Egg Derivatives	Yes		
Soya, Soya Oil and Soya Derivatives	Yes		
Sulphur Dioxide/Sulphites >10ppm	Yes		
Fish and Derivatives		No	Contains Salmon
Celery and Derivatives	Yes		
Sesame Seeds and Derivatives	Yes		
Mustard and Mustard Derivatives	Yes		
Lupin and Lupin Derivatives	Yes		
Crustaceans and Derivatives	Yes		
Molluscs and Derivatives	Yes		
Gluten	Yes		
Wheat and Wheat Derivatives	Yes		
Maize and Maize Derivatives	Yes		
Lactose	Yes		
Animal Fat other than milk protein	Yes		
All animal products and by products	Yes		
Sucrose	Yes		
Caramel	Yes		
AZO Colour	Yes		
Coal Tar Dyes	Yes		
BHA/BHT	Yes		
Benzoates	Yes		
Gelatine	Yes		
Glutamates	Yes		
Preservatives	Yes		
Artificial Colours	Yes		
Artificial Flavourings	Yes		
Artificial Sweeteners	Yes		
Declared Additives	Yes		
Genetically Modified Organisms	Yes		
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# AUTHORISATION

# CONFIDENTIAL CUSTOMER PRODUCT SPECIFICATION

# FOR MOSTELL SEAFOOD LTD FOR CUSTOMER NAME Sharon Barrett NAME TITLE Senior Technical Manager TITLE SIGNATURE Signature Signature 10th September 2019 DATE DATE

Please sign and return within 7 days; failure to return on time will be deemed as acceptance.