

Print Date: 22-11-2023

Product Specification

Nordic Seafood Item No.	1084212		Date	07.07.2022
Product Name	Smoked Salmon sides sliced		Lot	ARGO_22/002
HS Customs Code.	03054	410010	Appr. No	DK-6079-EC
Scientific Name	Salmo salar	Extended desc. /arioNW	- ' 10 x VAC 900-1400	g NORWAY Salmo salar
Origin/catch method		Packaging type		
Caught/farmed in	NO - Norway	Product type		VACUUM
Catch methods	,	Count /Size		900-1400 GRAM
Production methods	AQUACULTURE	Preparation status		SMOKED
	AQUACULTURE	· ·		
Processed in		Net Weight:		10 PCS/CRT
Final Packing Country	DK			
Ingredients				
97 % Salmon (FISH)(Salmo salar), Salt, Smoke. Farmed in Norway. Vario NW & EAN				
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	580X380X120	Colli per laver		4
Gross Weight	13.840	Colli per Pallet		56
Cardboard Weight (g)	940	Pallet Height (mm)		1.830
Plastic Weight (g)		Pallet wt. (KG)		798
EAN	2174120118322			
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	620X240X30	Production date		540
Gross Weight	1.290	Delivery (Customer)		180
Cardboard Weight (g)	100			
Plastic Weight (g)	35	Brand	SALM	IONE AFFUMICATO
EAN	2174120010787	Language/ISO Code		DA-DE-EN-IT
Nutritive information per 100 g		Allergens		
Energy (Ki/Kcal)	784/188	Celery	Molluscs	
Fat (g)	12,0	Gluten	Mustard	
- of which saturated fat (g)	1,7	Crustaceans	Nuts	
Carbohydrate (g)	0.0	Eggs	Peanuts	
- of which sugars (g)	0.0	Fish X	Sesame seeds	
Fiber (g)	0.0	Lupin	Sova	
Protein (g)	20.0	Milk	Sulphur dioxide	
Salt (g)	2,5			
Sodium (g)	0.0			
The results are average and may vary if individualt samples are analyzed. Data source:				
Claims on packaging/lables		Micro standards		
Keyhole Symbol		TVC (cfu/g) E. Coli Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		500.000 10 1.000	Neg/25g. 100	-
Organic		We confirm that we apply to the EU regula	tion 2073/2005	
GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified				

presence triggers GMO labelling according to EU regulation 1829/2003.

Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S