

Product Specification:	Icelandic Arctic Charr (Salvelinus Alpinus)
Package station:	Haukamýri, IS-A368 EFTA
Quality assurance system:	AquaGAP and HACCP
Tracability:	All products and raw materials can be traced and followed from hatch through all stages of farming, processing and distribution of finished product to the customer.
Raw material:	Arctic Charr (Salvelinus Alpinus). Hatched and farmed sustainably in top-quality fresh water using sustainable resources.
Quality	Superior
Size	300-1000gr Whole HOG and 100-400gr filets PBI/PBO
Time after harvest:	Pre-rigor filleting, deboning and boxing
Description:	The Arctic Charr is a fish of superior quality and excellent for the most sophisticated gourmet markets of the world. Sustainable product, feed and resources. Fries and fingerlings from cultivated stocks. No genetic modification (GMO-free) and no antibiotics or other medicinal products are used on the fish farmed. Fillets processed, trimmed and packed locally according to specifications and quality assurance systems.
Gutting:	The Arctic Charr is gutted from anus to jugular. Kidneys are removed and all kidney blood carefully rinsed. The abdomen washed thoroughly with fresh water as well as the outer surface of the fish.
Trimming:	All fillets are trimmed with all fins off (pelvic, dorsal, anal, adipose, pectoral and caudal). Defected fillets i.e. too pale, too small, mature, bruises/blood spots or defects in filling are removed and put into B-grade for local market.
	
Product sizes:	Whole Guttet available in 3 grade sizes in 3, 5 or 10 kg boxes
300-600gr	3, 5 or 10 kg boxes
500-800gr	5 or 10 kg boxes
+800gr	5 or 10 kg boxes
	Filletes available in 3 grade sizes in 3, 5 or 6 kg boxes with pinbone removal option
120-170gr	3, 5 or 10 kg boxes (PBI / PBO)
150-250gr	3, 5 or 10 kg boxes (PBI / PBO)
200-300gr	3, 5 or 10 kg boxes (PBI / PBO)
250gr+	3, 5 or 10 kg boxes (PBI / PBO)

Packaging:	The product is packed in a plastic bag into a styrofoam box with an ice-mat on top. Each box is labeled on the short side. If the product is going in air freight then the box is put in an extra separate outer plastic bag and sealed with tape.
Labelling:	Fallowing information are stated on the box:
Product name:	Iceland Artic Charr
Latin name:	Salvelinus Apinus
Product details:	Whole gutted / Fillets (PBI/PBO)
Size:	(Grade size of product)
Packing date:	(Packing date of delivery)
Best before:	(Packing date + 15/11 shelf life)
Net weight:	(boxe size)
EFTA agree number:	IS-A368 EFTA
Storage temerapture:	Keep cool 0-4°C
AWB number	(Air way bill number)
Destination:	(Destination airport)
Origin:	Farmed and origin in Iceland by Fiskeldið Haukamýri
Exporter:	(Sale / Export company)
State of product:	Fresh
Storage and distribution:	Keep cool 0-4°C
Shelf life:	Whole gutted artic charr - 15 days. Artic Charr fillets - 11 days
Chemical criteria:	"No antibiotics or other medicinal products have ever been used to the fish farmed by Fiskeldið Haukamýri. No pesticide agents or any kind of growth hormones have been used at the site and will never be allowed. The genetic material of the brood fish, or any other stage of development, has not been genetically modified (GMO) in any way. The arctic charr are farmed under excellent conditions. " <i>Gísli Jónsson, Veterinary Officer for Fish Diseases</i>
Microbiologic criteria:	Microbiological paremeters
TVC's @ 30°C:	< 500.000
Total Coliforms:	< 1.000
Faecal Coliforms:	< 10
Staphylococcus aureus:	< 50
Listeria:	Negative
Salmonella:	Negative
Nutrition information:	Per 100 gr of product
Energy:	667 kJ / 159 Kcal
Total Fat:	9,4 gr
Saturated Fat:	1,6 gr
Total Carbohydrate:	0,0 gr
Sugars:	0,0 gr
Protein:	19 gr
Salt:	0,1 gr
Probable use of product:	Iceland Arctic Charr has a sweet aroma and a mild distinctive taste and is most often boiled, fried or grilled. Artic charr is also very well suited for sushi and sashimi