


## Product Specification

Nordic Seafood Item No.	<b>1084172</b>	Date	22.08.2024
Product Name	<b>ASC Smoked Salmon side sliced PREMIUM</b>	Lot	SEL_24/016
HS Customs Code.	<b>0305410010</b>	Appr. No	LV-A024000-EK
Scientific Name	Salmo salar	Extended desc.	VarioNW 10 x VAC 800-1400 g DENMARK Salmo salar
<b>Origin/catch method</b>		Packaging type	
Caught/farmed in	DK - Denmark	Product type	VACUUM
Catch methods		Count /Size	800-1400 GRAM
Production methods	AQUACULTURE	Preparation status	SMOKED
Processed in	LV	Net Weight:	10 PCS/CRT
Final Packing Country	LV		
Ingredients	SALMON (FISH) (Salmo salar), salt, smoke. ASC-C02469		
			
<b>Outer/Secondary Packaging</b>		<b>Pallet Types</b>	<b>UK 100x120</b> <b>EU 80x120</b>
Outer LxWxH (mm)	580X395X120	Colli per layer	4
Gross Weight	12.740	Colli per Pallet	52
Cardboard Weight (g)	1.040	Pallet Height (mm)	1.710
Plastic Weight (g)		Pallet wt. (KG)	685
EAN	5702008269421		
<b>Inner/Primary Packaging</b>		<b>Shelf life at -18C (in days from)</b>	
Outer LxWxH (mm)	650X235X30	Production date	720
Gross Weight	1.170	Delivery (Customer)	180
Cardboard Weight (g)	115		
Plastic Weight (g)	75	Brand	NORDIC SEAFOOD
EAN	286189VVVVVC	Language/ISO Code	DA-DE-EN-IT
<b>Nutritive information per 100 g</b>		<b>Allergens</b>	
Energy (Ki/Kcal)	675/161	Celery	<input type="checkbox"/> Molluscs
Fat (g)	8,4	Gluten	<input type="checkbox"/> Mustard
- of which saturated fat (g)	1,6	Crustaceans	<input type="checkbox"/> Nuts
Carbohydrate (g)	0,0	Eggs	<input type="checkbox"/> Peanuts
- of which sugars (g)	0,0	Fish	<input checked="" type="checkbox"/> Sesame seeds
Fiber (g)	0,0	Lupin	<input type="checkbox"/> Soya
Protein (g)	21,0	Milk	<input type="checkbox"/> Sulphur dioxide
Salt (g)	2,6		
Sodium (g)	0,0		
<i>The results are average and may vary if individual samples are analyzed.</i>			
Data source:			
<b>Claims on packaging/labels</b>		<b>Micro standards</b>	
Keyhole Symbol	<input type="checkbox"/>	TVC (cfu/g)	500.000
MSC/ASC	X	E. Coli	10
Organic	<input type="checkbox"/>	Staph.Aure	1.000
		Salmonella	Neg/25g.
		Listeria M	100
		Vibrio	-
We confirm that we apply to the EU regulation 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 ingredients and/or raw materials. Further we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives – if such use or 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			