






	Documentation	Doc No	3.8.1
		Version	4.0
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	Specification – Fresh Salmon Fillets -	Section	Specs
Quality Management System			

PRODUCER DETAILS	
Supplier / Factory	Premium of Iceland
Address	Brekkustigur 22-24, 260 Reykjanesbær. Iceland
Telephone Number	+354 899 0274
Email Address	<a href="mailto:gylfi@premiumoficeland.is">gylfi@premiumoficeland.is</a>
Website	<a href="http://www.premiumiceland.com">www.premiumiceland.com</a>

PRODUCT OVERVIEW	
Product Title	Fresh Salmon Fillets
Type of Product (fresh / frozen)	Fresh
Raw Material Species	Atlantic Salmon ( <i>Salmo salar</i> )
Country of Origin	Iceland
Catch Method	Farmed
Raw Material Type	HOG salmon
Process	Fillet/Trim/Grade/Pack
ASC certification	ASC-C-02788
Warning(s)	Although every care has been taken, some small bones may still remain.
Allergen Declaration	Fish
Label information	Grade , weight, supplier health mark,



TRIM SPECIFICATIONS		
TRIM A		<ol style="list-style-type: none"> <li>1. Backbone on</li> <li>2. Bellybone on</li> <li>3. De-scaling optional</li> </ol>
TRIM B		<ol style="list-style-type: none"> <li>1. Backbone off</li> <li>2. Bellybone off</li> <li>3. Backfin on</li> <li>4. Collarbone off</li> <li>5. Backbone off</li> <li>6. Tailpiece on</li> <li>7. De-scaling optional</li> </ol>
TRIM C		<ol style="list-style-type: none"> <li>1. Backbone off</li> <li>2. Bellybone off</li> <li>3. Backfin on</li> <li>4. Collarbone off</li> <li>5. Backbone off</li> <li>6. Tailpiece on</li> <li>7. Pinbone out</li> <li>8. De-scaling optional</li> </ol>
TRIM D		<ol style="list-style-type: none"> <li>1. Backbone off</li> <li>2. Bellybone off</li> <li>3. Backfin off, tissue off,</li> <li>4. Collarbone off</li> <li>5. Tailpiece on</li> <li>6. Pinbone out</li> <li>7. Fully trimmed</li> <li>8. Belly membrane off</li> <li>9. De-scaling optional</li> </ol>
TRIM E		<ol style="list-style-type: none"> <li>1. Backbone off</li> <li>2. Bellybone off</li> <li>3. Backfin off, tissue off,</li> <li>4. Collarbone off</li> <li>5. Tailpiece on</li> <li>6. Pinbone out</li> <li>7. Fully trimmed</li> <li>8. Belly membrane off</li> <li>9. Skin off (normal/deep skinning)</li> </ol>

<b>PORTIONS</b>		1. Any of trim above (also available as IPV packed)
<b>STEAKS</b>		

QUALITY ASSESSMENT ATTRIBUTES	
<i>(Fillets which do not meet these quality standards will be downgraded from superior to ordinary)</i>	
<b>Gaping</b>	No excessive gaping.
<b>Bones</b>	No major skeletal bones. Majority of pin bones removed.
<b>Blood Spots</b>	No excessive blood spots.
<b>Bruising</b>	No excessive bruising.
<b>Foreign Bodies</b>	None.
<b>Raw Colour</b>	Score of 24 or higher using a Salmofan colour measurement scale

MICROBIOLOGICAL ANALYSIS	
<i>(All microbiological analysis is documented)</i>	
Analysis	m (Target)
TVC	100000 cfu/g
Enteros	1000 cfu/g
E. coli	10 cfu/g
S. aureus	20 cfu/g

**ALLERGEN / INTOLERANCE INFORMATION***(Answer Yes or No to the presence of an item on the finish product)*

ITEM	YES	NO
Free from genetically modified organisms & ingrediencies (GMO)	YES	
Free from all antibiotics /antimicrobials	YES	
Free from all additives	YES	
Free from artificial preservatives	YES	
Free from antioxidants	YES	
Free from added colors	YES	
Heavy metals levels according to EC 1881/2006	YES	
Dioxin / HAP levels according to EC 1881/2006	YES	
Free from sweeteners	YES	
Free from all nut & nut derived products	YES	
Free from artificial flavors / enhancers	YES	

**PACKAGING**

Outer packaging	Poly box	
Inner Packaging	Blue plastic sheet	
Icing/Gel Pack	Ice / gel pack / dry-ice	
Weight per box	Variable between 11 – 12.5kg	
Storage Temperature	0-2°C	
Number Boxes per layer	4	
Number layers per pallet	13	
Number boxes per pallet	52	
Type of Pallet	Euro pallet	

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<b>Position:</b> General Manager	<b>Date:</b> 25.04.2025

