


## Product Specification

Nordic Seafood Item No.	<b>9710382</b>	Date	17.04.2019
Product Name	<b>Salmon Burger raw</b>	Lot	SIM_19/02
HS Customs Code.	<b>0304992113</b>	Appr. No	DE-SL-EFB002 EG
Scientific Name	Salmo salar	Extended desc.	5 kg NW IQF 125 g, Salmo salar
<b>Origin/catch method</b>		Packaging type	
Caught/farmed in	NO - Norway	Product type	IQF
Catch methods		Count /Size	125 GRAM
Production methods	AQUACULTURE	Preparation status	RAW
Processed in	DE	Net Weight:	5 KG
Final Packing Country	DE		
Ingredients	Salmon (FISH)(Salmo salar), wheat flour (GLUTEN), wheat fibres (GLUTEN), stabilizer (E331),spices, salt, dextrose, yeast.		
			
<b>Outer/Secondary Packaging</b>		<b>Pallet Types</b>	<b>UK 100x120</b> <b>EU 80x120</b>
Outer LxWxH (mm)	285X260X215	Colli per layer	9
Gross Weight	5.300	Colli per Pallet	54
Cardboard Weight (g)	220	Pallet Height (mm)	1.440
Plastic Weight (g)	35	Pallet wt. (KG)	317
EAN	5702008277327		
<b>Inner/Primary Packaging</b>		<b>Shelf life at -18C (in days from)</b>	
Outer LxWxH (mm)	0X0X0	Production date	360
Gross Weight		Delivery (Customer)	180
Cardboard Weight (g)			
Plastic Weight (g)		Brand	
EAN	NONE	Language/ISO Code	DA-DE-EN-IT
<b>Nutritive information per 100 g</b>		<b>Allergens</b>	
Energy (Ki/Kcal)	758/181	Celery	<input type="checkbox"/> Molluscs
Fat (g)	8,3	Gluten	<input checked="" type="checkbox"/> Mustard
- of which saturated fat (g)	2,1	Crustaceans	<input type="checkbox"/> Nuts
Carbohydrate (g)	9,6	Eggs	<input type="checkbox"/> Peanuts
- of which sugars (g)	0,6	Fish	<input checked="" type="checkbox"/> Sesame seeds
Fiber (g)	0,0	Lupin	<input type="checkbox"/> Soya
Protein (g)	17,0	Milk	<input type="checkbox"/> Sulphur dioxide
Salt (g)	0,8		
Sodium (g)	0,0		
<i>The results are average and may vary if individual samples are analyzed.</i>			
Data source:	Master label		
<b>Claims on packaging/labels</b>		<b>Micro standards</b>	
Keyhole Symbol	<input type="checkbox"/>	TVC (cfu/g)	1.000.000
MSC/ASC	<input type="checkbox"/>	E. Coli	100
Organic	<input type="checkbox"/>	Staph.Aure	-
		Salmonella	Neg/25g.
		Listeria M	-
		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			