


## Product Specification

Nordic Seafood Item No.	<b>9710380</b>	Date	30.07.2019
Product Name	<b>Salmon Burger raw</b>	Lot	SIM_19/05
HS Customs Code.	<b>0304992113</b>	Appr. No	DE-SL-EFB002 EG
Scientific Name	Salmo salar	Extended desc.	5 kg NW IQF 50 g, Salmo salar
<b>Origin/catch method</b>		Packaging type	
Caught/farmed in	NO - Norway	Product type	IQF
Catch methods		Count /Size	50 GRAM
Production methods	AQUACULTURE	Preparation status	RAW
Processed in	DE	Net Weight:	5 KG
Final Packing Country	DE		
Ingredients	Salmon (FISH)(Salmo salar), stabilizer (E331),salt.		
			
<b>Outer/Secondary Packaging</b>		<b>Pallet Types</b>	<b>UK 100x120</b> <b>EU 80x120</b>
Outer LxWxH (mm)	285X260X215	Colli per layer	12
Gross Weight	5.300	Colli per Pallet	89
Cardboard Weight (g)	260	Pallet Height (mm)	1.745
Plastic Weight (g)	35	Pallet wt. (KG)	510
EAN	5702008268745		
<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	<input type="checkbox"/> Celery	<input type="checkbox"/> Molluscs
Fat (g)	8,3	<input type="checkbox"/> Gluten	<input type="checkbox"/> Mustard
- of which saturated fat (g)	2,1	<input type="checkbox"/> Crustaceans	<input type="checkbox"/> Nuts
Carbohydrate (g)	9,6	<input type="checkbox"/> Eggs	<input type="checkbox"/> Peanuts
- of which sugars (g)	0,6	<input checked="" type="checkbox"/> Fish	<input type="checkbox"/> Sesame seeds
Fiber (g)	2,1	<input type="checkbox"/> Lupin	<input type="checkbox"/> Soya
Protein (g)	16,9	<input type="checkbox"/> 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:	Supplier specification		
<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			