

TECHNICAL SHEET

PRODUCT

Name	Chum salmon portions
scientific name	oncorhynchus keta
characteristic	raw
description product	filleted, skinless, 2 cm flatline off, boneless
texture	fine
Color	pink/ light pink
flavor	neutral
smell	neutral
size	140-160/160-180/180-200g
processes	filleted, boneless, frozen
delivery period	all year around
fishing grounds	FAO zone 61 Pacific Ocean
Sub Area	Northwest
origin	china
fishing gear	trawls

Ingredients Salmon fillets (**fish**)

ALLERGENS **fish**

PRESERVATION

Delivery temperature	≤ 18°C
storage temperature	≤ 18°C
shelf life	2 years after catching date/production date
catching date	see original label
production date	see original label
best before date	see original label

NUTRITIONAL VALUE

Average per 100 gr.	
energy	403 kJ/95 Kcal
Fat	1.7 g
of which saturated fat	0 g
carbohydrates	0 g
of which sugars	0 g
proteins	16 g
salt	0.1g

PACKED IN 5 kg

glaze	20%
drained net weight	4 kg
Units/carton	5 kg
technology	iqf
Specifications master carton	case
specifications	carton
sizes	39x30x12cm
labels	production date/specifications
Number of cases /pallet	120
Number of cases / layer	10
Number of layers/pallet	12
Type of pallet	euro pallet
weight of pallet (only the pallet)	ca.25kg
height of pallet (only the pallet)	ca.220mm
weight of the pallet	ca. 625 kg
height of the pallet	ca. 1.90 m.

MICROBIOLOGICAL CRITERIA (target values)

Fresh and frozen fish fillets, crustaceans-, shellfish and molluscs		
Parameter	At delivery	Expiry date
Total bacterial count	≤1.000.000 cfu/g	≤10.000.000 cfu/g
Enterobacteriaceae	≤1.000 cfu/g	≤10.000 cfu/g
S.aureus	≤1.000 cfu/g	≤1.000 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
E-coli	≤ 100 cfu/g	≤ 1.000 cfu/g

Prepared fish (cooked,smoked, baked etc.)		
Parameter	At delivery	Expiry date
Total bacterial count	≤100.000 cfu/g	≤1.000.000 cfu/g
Enterobacteriaceae	≤100 cfu/g	≤1.000 cfu/g
S.aureus	≤10 cfu/g	≤100 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram	≤100 cfu/g
E-coli	≤ 10 cfu/g	≤ 100 cfu/g

Instructions for the final user

Fish products of Ocean Fish B.V. are not suitable for direct consumption but should be heated above a core temperature of 75°C before consumption.
Limited shelf life after opening