

Name	Salmon Shredded	
Description	Inspected for freshness/foreign bodies, species selected, minced, emulsified, metal detected, blast frozen, weighed into alliberts, knocked out as naked blocks and packed on jiffy-sheet covered pallets, pallet wrapped, stored and dispatched at -18 Celsius.	
Species	Atlantic Salmon Salmo salar	
Grade	Not for human consumption	
Block weight	40 kilo	
Amount of blocks per pallet	28 blocks	
Storage temperature	-18 Celsius	
Allergen	Contains Fish	
Country of origin	EU, Norway	
Shelf life	18 months	

Nutritional parameters

(NOTE: These parameters are supplied for information purposes only and do not constitute a generic claim)

Parameter	Typical Value	
Protein	13.5 %	
Fat	19 %	
Moisture	61 %	
Ash	3 %	

Due to natural variations this specification is indicative and some variations may occur.













General Product Specifications

Product description	This product will consist of shredded (max 20mm) and block frozen fish by-product derived from fish that is fit for human consumption, conforming with Category 3 ABP (EC) 1069/2009 and 142/2011 licencing requirements. The emulsion shall be of a fresh colour, free from odour, putrefaction or rancidity.
Fish source	Farmed species will originate from Norwegian fish farms.
Packaging	All frozen blocks are placed on clean pallets, packed on a non-slip base and pallet wrapped.
Traceability	Product batch numbers to be used. Clients requested to refer to batch numbers in all complaints for traceability and, if necessary, for the proper implementation of recall procedures.
Food Safety Management	GMP+
Process controls and Q A procedures	Visual and sensory inspection and temperature measurement at intake. Metal detection CCP's in place during production.
Foreign body controls	Visual inspection on collection by the driver, a full visual inspection at grading stage for foreign bodies. Batch rejection in the event of glass, petroleum. Item removal of all other foreign bodies – paper, wood, plastic.
Other on-site materials	Machine lubrications and grease must be of food grade standards.



