

: SMOKED SALMON FILLET VACUUM-PACKED



Composition and allergens

Ingredients:	SALMON
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Product and origin

Commercial name:	Salmon
Scientific name:	Salmo salar
Processing:	Filleting, salting, smoking, vacuum packed.

Composition and allergens

Ingredients:	SALMON (96%), SALT, CANE SUGAR, NATURAL SMOK
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Product and origin

Origin:	Norway
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Intensive in cages where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis.

Product characteristics

Organoleptic characteristics:	Absence of unpleasant or pungent tastes and odours, flavours in accordance with the ingredients
Microbiological characteristics:	Listeria monocytogenes: Absent
Salmonella spp:	Absent
Escherichia coli:	Absent

Composition and allergens

Allergens:	FISH
GMOs:	Absents

Average nutritional values per 100 g of product

energy kcal	191
energy kj	802
fats g	9,05
of which saturated fatty acids g	1,17
carbohydrates g	2,18
of which sugars g	0,0
fibre g	0,0
proteins g	25,3
salt g	3,03

Use, storage and packaging

Use instructions:	STORE AT 0-4°C – ONCE OPEN THE PACKAGING MUST BE CONSUMED WITHI 48 HOURS.. CAN BE FREEZE. MAY CONTAIN BONES
Net weight:	Variable weight 0,5-2 kg
Primary packaging:	Transparent polyamide polyethylene bag. 10 pieces per carton 60X40X20 cm
Secondary packaging:	400 X 600 X 200 mm master cardboard, 10 fillet per carton (8-15kg)
Pallet:	Disposable wooden Euro pallet with 32 Master, height 160 cm , 320 fillets for a total weight of 300-450 kg
Disposal waste instruction:	The bag made by HDPE 2 film throw it in the plastic bin. Throw the cartons and the label in paper bin. Check your municipality's regulations for waste disposal
Shelf life:	30 days
Preservation mode:	at 0-4°C degrees in the refrigerator
Transport mode:	Refrigerated transport at 0-4°C degrees
Article code:	M142
GTIN/EAN code:	2629445

Product and origin

Certification:	Halal - OIC/SMIIC 1: 2019 Second Edition 31-07-2019
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Production and distribution

CE authorisation number:	
Produced and distributed by:	NORDFISH SRL Via Gaudenzio Fantoli 28/11 20138 MILANO C.F. e P.IVA 02802820304