

Product specification

Product Name
Frozen salmon fillet 1.0-1.4 trim C - vac
Article number: 70403
Scientific Name
Salmo Salar

Quality	Method of production	Origin
Superior	Aquaculture	Norway



Trim C
Vaccumpacked

Visible characteristics	
Meat	Red colour No damaged meat Firm and elastic
Smell	The smell is typical for the species

Law	
Aut. No.	DK-9329 CE
COP	CAC/RCP 52-2003
In agreement with	Danish and European legislation

Bacterial characteristics	
Anaerobic organism	<100.000 CFU/G
Escherichia coli	<10 CFU/G
Listeria	Not / 25 G
Histamine	<100 MG/KG
GMO-statement	The product does not contain genetically modified organism (GMO) or consist of organisms, which are produced of GMO

Storage	Best before date	Transport
The product is stored at -18 degrees Celsius	2 years after production	The product is distributed at -18 degrees Celsius

Contact information

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