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Salmon portions: 2x150g, skinless, frozen, IVP	Date: 25.07.2017
	Rev.Date:

Ref.No.	Sign.:
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**1) PRODUCT DESCRIPTION**

Salmon portions processed from boneless fresh salmon fillets with coloring of 24+ (SalmoFan). The fresh salmon (*Salmo salar* farmed in Norway or Scotland). Superior quality raw material, size 2-6 kg. Portions made of fillets C – trim.

Frozen Salmon portions, I.V.P., skinless, boneless, PBO, belly membrane removed, chain pack with 2 pocket and extra pocket for rider. The tail pieces are accepted in natural proportion, folded.

Brown meat (fat line): 4.0-6.0 cm. We use pieces 1-10 according with cutting scheme below.

Size: 150g. +/- 10g

Raw material: Chilled Salmon, superior quality, aquaculture, Norwegian and Scotland origin.

Color: SalmoFan 24-26

Packing: 2x150g x 20 in 6.00kg master carton, 108 cartons per pallet. *More quantity of cartons per pallet is available by special client's order.*

## SALMON FILLET TRIM GUIDE

<b>TRIM A</b>		Backbone off
<b>TRIM B</b>		Backbone off Bellybone off Collarbone off Backfin off Tailpiece off
<b>TRIM C</b>		Backbone off Bellybone off Collarbone off Backfin off Tailpiece off Backfin tissue off Pinbone out
<b>TRIM D</b>		Backbone off Bellybone off Collarbone off Backfin off Tailpiece off Backfin tissue off Pinbone out Fully trimmed
<b>TRIM E</b>		Backbone off Bellybone off Collarbone off Backfin off Tailpiece off Backfin tissue off Pinbone out Fully trimmed Belly membrane off Skin off (normal/deep skinned)



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**2) FINISHED PRODUCT STANDARDS**

**a) Weight / size of portions**

Weight: 150 g ± 10g

**b) Visual appearance**

The portions to be cut traverse to the fillets.

The portions must be neat, smooth and not ragged, frayed or distorted. The portions must have an uniform natural color.

The portions must be free from blood stains or other discolorations.

**c) Organoleptical appearance**

When cooked the salmon portions should have a uniform pink color without discolourations.

The consistency should be tender and juicy, not dry or tough. The flavor should be fresh and characteristic for salmon without any rancidity or other off flavor.

**d) Bones**

The portions should be free from bones. Maximum 4 bone (≤ 25 mm) per kg to be accepted. Soft bones less than 5mm in length should not be counted as bones. Large bones (longer than 25mm), skeletal bones and fin bones not accepted.

**e) Parasites / foreign bodies**

The fillets to be free from parasites and other foreign bodies.

**f) Chemical standards**

Fillets to be free from antibiotics, pesticides, dioxin/ PCB's and other chemicals according to EEC regulations. No added chemicals incl. phosphates.

Analysis for heavy metals, dioxin, antibiotics and pesticides should be carried out on regular basis. Only Astaxanthine or prawn shell used for coloring during farming.

**g) Metal detection**

Metal detection of the portions is not required but strongly recommended.

**h) Bacteriological standard**

Total Viable Count (TVC):	<500.000	/g	M = 1.000.000
Coliforms :	<100	/g	M = 1.000
E. coli :	<10	/g	M = 100
Staph. aureus:	<100	/g	M = 100
Listeria monocytogenes	<100	/g	EN 11290-2 2073/2005
Salmonella:	Absent in 25 g	/g	M = Absent in 25 g

**i) Packing / Coding**

IVP portions could be packed in 5/6/10/12/16 kg cartons.

Each carton should be coded with the following:

- Fish species (commercial and scientific)
- Weight of portions/ IVP units
- Net weight per carton
- Date of processing/shelf life (12 month)
- Identification of processing site incl. Aut. No. and country of farming



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For each delivery the supplier must be able to supply full documentation on trace ability to the batches of raw material used for each production date.

### Salmon fillet cutting scheme





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3) **COOKING INSTRUCTION**

**Oven Bake:** 1. Preheat oven to 200°C. 2. Remove thawed portion from individual packaging. 3. Place in an oven proof dish and bake for 20 minutes.

**BBQ:** 1. Remove thawed portion from individual packaging. 2. Wrap each portion with baking foil. 3. Place portions on the grill over heated coals for 4-5 minutes on each side.

**Microwave:** 1. Place frozen fillet in a microwavable container with no water adding and cover with a lid. 2. Microwave at 600W for 6-8 minutes. 3. Ensure food is piping hot and fully cooked before serving.

Date and place:

“ ” \_\_\_\_\_ 20\_\_

**Order company name**

**AMS Food Ltd**