




FINISHED PRODUCT SPECIFICATION BRIEF

	Issue Date: 17.08.15	Issue No. : 5	Page 1 of 1
Document Ref No: SPEC/21	Document: Specification Brief	Author: M Ledger	Authorised: C Roach

PRODUCT: SMOKED SALMON PACKS	SPECIES: Salmo Salar
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<p>PHOTO STANDARD:</p> <div style="text-align: center;">  </div>	<p>PACK WEIGHT: 10 x 200g or 10X100g</p> <p>INGREDIENTS: Salmon (FISH), Salt, Oak Smoke FARMED: SCOTLAND</p> <p>ALLERGEN ADVICE : For allergens, including cereals containing gluten, see ingredients in bold</p> <p>NUTRITIONAL INFORMATION: (Per 100g)</p> <table style="width: 100%;"> <tr><td>Energy</td><td style="text-align: right;">184(Kcals)</td></tr> <tr><td>Fat</td><td style="text-align: right;">10.1g</td></tr> <tr><td>of which saturates</td><td style="text-align: right;">2.1g</td></tr> <tr><td>Carbohydrate</td><td style="text-align: right;"><0.5g</td></tr> <tr><td>of which sugars</td><td style="text-align: right;">0g</td></tr> <tr><td>Protein</td><td style="text-align: right;">20g</td></tr> <tr><td>Salt</td><td style="text-align: right;">0.11g</td></tr> </table>	Energy	184(Kcals)	Fat	10.1g	of which saturates	2.1g	Carbohydrate	<0.5g	of which sugars	0g	Protein	20g	Salt	0.11g
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STORAGE: Frozen < - 18°C															
PLANT CODE: GB HU046															
PACKAGING: Food grade board in a food grade polythene vacuum pouch. Packed 10 per case. Labelled on both inner and outer packaging	MINIMUM SHELF LIFE: 12 Months CODING: Julien Batch Code & BBE														



GENERAL DESCRIPTION: Coral pink in colour evenly sliced and free from blemishes.

SENSORY CRITERIA: Firm and moist with a sweet smoky flavour

MICROBIAL : TEST	Target	Maximum	Units	Test Frequency
Total Viable Count	< 10 ⁶	> 5 x 10 ⁶	cfu/g	Quarterly
Enterobacteriaceae	< 10 ³	> 10 ³	cfu/g	Quarterly
E. coli	< 20	> 100	cfu/g	Quarterly
S. aureus	< 100	> 100	cfu/g	Quarterly
Salmonella spp / 25g	Not Detected	Detected	spp in 25g	Quarterly
Listeria mono. / 25g	Not Detected	Detected	spp in 25g	Quarterly

LEGAL REQUIREMENTS:

The product complies with all current UK legislative documentation – see HACCP Manual for definitive list

COMMERCIAL APPROVAL:		DATE:	17 th August 2015
TECHNICAL APPROVAL :		DATE:	17 th August 2015