




FINISHED PRODUCT SPECIFICATION BRIEF

	Issue Date: 11.02.20	Issue No. : 1	Page 1 of 2
Document Ref No: SPEC/56	Document: Specification Brief	Author: M Ledger	Authorised: C Roach

PRODUCT: Salmon Portions	SPECIES: Salmo Salar
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<p>PHOTO STANDARD:</p> <div style="text-align: center;">  </div>	<p>PACK WEIGHT: 10no</p> <p>INGREDIENTS: Atlantic Salmon(FISH) Farmed North Atlantic</p> <p>ALLERGEN ADVICE : For allergens, including cereals containing gluten, see ingredients in bold. <i>Although every care has been taken to remove all bones, some may remain.</i></p> <p>NUTRITIONAL INFORMATION: (Per 100g)</p> <table style="width: 100%; border: none;"> <tr><td>Energy</td><td style="text-align: right;">180(Kcals)</td></tr> <tr><td>Fat</td><td style="text-align: right;">11g</td></tr> <tr><td>of which saturates</td><td style="text-align: right;">1.9g</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	180(Kcals)	Fat	11g	of which saturates	1.9g	Carbohydrate	<0.5g	of which sugars	0g	Protein	20g	Salt	0.11g
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of which sugars	0g														
Protein	20g														
Salt	0.11g														
STORAGE: Frozen < - 18°C															
PLANT CODE: GB HU046															
PACKAGING: food grade vac packed and then in cardboard carton	<p>MINIMUM SHELF LIFE: 12 Months</p> <p>CODING: Julien Batch Code & BBE</p>														

GENERAL DESCRIPTION: deep skinned, boneless Atlantic salmon portions

SENSORY CRITERIA: light pink in colour with a firm, moist texture and a slightly sweet 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



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