



# HOT SMOKED FOODSERVICE





## HOT SMOKED SALMON

Norlax has a wide standard range of hot smoked salmon and trout in whole or pre-cut sides. All the hot smoked whole or pre-cut sides are available from 300 g to 3000 g. We determine the product specifications in close collaboration with the customer; for instance, curing, smoking, trimming, ageing and any seasoning to suit the customer's wishes. Hot smoked products can be made with various seasonings; among others, pepper, tomato and garlic, teriyaki and cajun.



### SPECIFICATION EXAMPLE

Neutral, hot smoked Norwegian salmon side with skin. Hand trimmed, with no pin bones, no fat and gently brine cured.

- GMO-free
- No additives
- Pack sizes from 300 g up to 3 kg
- ASC certified
- Ready to eat

*See the detailed product description on page 3.*

### SPECIFICATION EXAMPLE

Hot smoked Norwegian salmon side with skin. Hand trimmed, with no pin bones, no fat, gently brine cured and seasoned with tomato & garlic.

- GMO-free
- No additives
- Pack sizes from 300 g up to 3 kg
- ASC certified
- Ready to eat
- Types of seasoning: Pepper, teriyaki, cajun, ramson, tomato & garlic and lemon & chilli



## PRODUCT DESCRIPTION EXAMPLE – HOT SMOKED SALMON

<b>Product:</b>	<b>Hot Smoked Norwegian Salmon (salmo salar)</b>	<b>Additives:</b>	
<b>Brand:</b>	<b>Norlax</b>	Food Colouring:	None
Net weight:	300g 500g, 1000g, 900-1200g, 1200-1500g 2200-2600g	Preservatives:	None
Recommended shelf life:	30 days at < + 5 °C from date of packing, 2 days from opening at < + 5 °C	Antioxidants:	None
Packing information:	Skin packed, in cartons, on wooden pallets	<b>Organoleptic analysis:</b>	
Coding System:	Date of packing and or expiry date	Colour:	Rich Golden Orange
Allergen:	Fish	Flavour:	Natural smoked flavour
Country of origin:	Norway	Odour:	Natural smoked
Aquaculture area:	FAO 27	Texture:	Medium firmness with some moistness - not dry or firm
Intended use:	Ready to eat		
GMO:	Free		

### INGREDIENTS AVERAGE VALUES (%):

Salmon (salmo salar)	97.9 %
Sea salt	2.1 %
TOTAL	100 %

### TYPICAL CHEMICAL COMPOSITION AVERAGE VALUES PENDING ON TIME OF YEAR:

<b>Nutritional:</b>	<b>Pr. 100 g:</b>	<b>Method of analysis:</b>
Joule: (kJ) :	896 kJ	Calculation
Calories (kcal):	215 kcal	Calculation
Protein:	22 g	NMLK No.63
Carbohydrates:	0.5 g	Calculation
Fat: (Saturated fatty acid): (Monounsaturated fatty acid): (Poly unsaturated fatty acid):	14 g (1.6 g) (6.3 g) (3.6 g)	NMKL No. 160 AOCS AOCS AOCS
Moisture:	65 g	NMKL No. 23
Ash:	3.7 g	NMKL No. 23
Sodium chloride:	2.1 g	Salt - analysis

### MICROBIOLOGICAL ANALYSIS DATE OF PACKING:

Total count aerobic bacteria: (30°C)	< 1000 /g	NMKL No. 86
Lactobacillus: (25°C)	< 1000 /g	NMKL No. 140
Yeast and mould: (25°C)	< 100 /g	NMKL No. 98
Staphylococcus aureus: (37°C)	< 10 /g	NMKL No. 66
Coliforms/enterobacteriaceae: (37°C)	< 100 /g	NMKL No. 144
Thermo tolerant coliforms: (44°C)	< 10 /g	NMKL No. 125
Faec. Enterococcus: (44°C)	< 10 /g	NMKL No. 68
Listeria Monocytogenes:	< 10 /g	NMKL No. 136
Listeria Monocytogenes:	Negative in 25 /g	NMKL No. 136
Salmonella:	Negative in 25 /g	NMKL No. 71