

A top-down view of three cold smoked salmon sandwiches on a black plate. Each sandwich is made with a round, dark, textured cracker base, topped with a slice of cold smoked salmon, a dollop of white cream, and garnished with fresh green herbs. The plate is set on a dark, rustic wooden surface and is scattered with small, colorful spices.

COLD SMOKED FOODSERVICE

The logo consists of two stylized, white, curved lines that form a shape reminiscent of a fish or a wave.

NORLAX
PURELY DELICIOUS
EST. 1918

COLD SMOKED

To service the professional kitchen requires a high level of food safety, combined with uniformity and quality. Norlax has a wide range of whole and pre-cut sides in different weights. The specifications of the finished product are agreed in collaboration with the customer. All our cold smoked fish is vacuum packed to ensure shelf life and flavour.

SPECIFICATION EXAMPLE

Cold smoked Norwegian salmon 300 g. Hand trimmed, with no pin bones, no fat and gently dry cured.

- GMO-free
- ASC certified
- Clean label, no additives
- Different pack sizes and formats
- Ready to eat

See the detailed product description on page 3.



SPECIFICATION EXAMPLE

Cold smoked Danish trout 500 g. Hand trimmed, with no pin bones, no fat and gently dry cured.

- ASC certified
- Clean label, no additives
- Different pack sizes and formats
- Ready to eat

See the detailed product description on page 4.



PRODUCT DESCRIPTION EXAMPLE - SALMON

Product:	Natural Smoked Norwegian Salmon (salmo salar)	Additives:	
Brand:	Norlax	Food Colouring:	None
Net weight:	300g, 500g, 1000g, 900-1200g, 1200-1500g 2200-2600g	Preservatives:	None
Recommended shelf life:	28 days at < + 5 °C from date of packing, 2 days from opening at < + 5 °C	Antioxidants:	None
Packing information:	Plastic bags vacuum packed, in cartons, on wooden pallets	Organoleptic analysis:	
Coding System:	Date of packing and or expiry date	Colour:	Light red, (La Roche >14)
Allergen:	Fish	Flavour:	Fresh smoked salmon, slightly salty
Country of origin:	Norway	Odour:	Lightly smoked fish
Aquaculture area:	FAO 27	Texture:	Tender, slightly elastic
Intended use:	Ready to eat		
GMO:	Free		

INGREDIENTS AVERAGE VALUES (%):

Salmon (salmo salar)	97 %
Sea salt	3 %
TOTAL	100 %

TYPICAL CHEMICAL COMPOSITION AVERAGE VALUES PENDING ON TIME OF YEAR:

Nutritional:	Pr. 100 g:	Method of analysis:
Joule: (kJ) :	675 kJ ± 86 kJ	Calculation
Calories (kcal):	161 kcal ± 21 kcal	Calculation
Protein:	22.1 g ± 0.7 g	NMLK No.63
Carbohydrates: (sugar):	< 0.3 g 0 vg	Calculation
Fat: (Saturated fatty acid): (Monounsaturated fatty acid): (Poly unsaturated fatty acid):	8.1 g ± 1.0 g (1.2 g) (3.9 g) (2.5 g)	NMKL No. 160 AOCS AOCS AOCS
Moisture:	65 g	NMKL No. 23
Salt in water:	4.4 g	Calculation
Ash:	3.7 g ± 0.17 g	NMKL No. 23
Sodium chloride:	3.0 g ± 0.5 g	Salt - analysis

MICROBIOLOGICAL ANALYSIS DATE OF PACKING:

Total count aerobic bacteria: (30°C)	< 10000 /g	NMKL No. 86
Lactobacillus: (25°C)	< 8000 /g	NMKL No. 140
Yeast and mould: (25°C)	< 100 /g	NMKL No. 98
Staphylococcus aureus: (37°C)	< 100 /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)	< 100 /g	NMKL No. 68
Listeria Monocytogenes:	< 10 /g	NMKL No. 136
Listeria Monocytogenes:	< 100 cfu/g At the end of shelf life	NMKL No. 136
Salmonella:	Negative in 25 /g	NMKL No. 71

PRODUCT DESCRIPTION EXAMPLE - TROUT

Product:	Natural Smoked Rainbow Trout (oncorhynchus mykiss)	Additives:	
Brand:	Norlax	Food Colouring:	None
Net weight:	300g, 500g, 900-1200g, 1200-1500g,	Preservatives:	None
Recommended shelf life:	28 days at < + 5 °C from date of packing, 2 days from opening at < + 5 °C	Antioxidants:	None
Packing information:	Plastic bags vacuum packed, in cartons, on wooden pallets	Organoleptic analysis:	
Coding System:	Date of packing and or expiry date	Colour:	Light red, (La Roche >16)
Allergen:	Fish	Flavour:	Fresh smoked trout, slightly salty
Country of origin:	Denmark/Norway	Odour:	Lightly smoked fish
Aquaculture area:	FAO 27	Texture:	Tender, slightly elastic
Intended use:	Ready to eat		
GMO:	Free		

INGREDIENTS AVERAGE VALUES (%):

Trout (oncorhynchus mykiss)	97 %
Sea salt	3 %
TOTAL	100 %

TYPICAL CHEMICAL COMPOSITION AVERAGE VALUES PENDING ON TIME OF YEAR:

Nutritional:	Pr. 100 g:	Method of analysis:
Joule: (kJ) :	651 kJ ± 78 kJ	Calculation
Calories (kcal):	155 kcal ± 19 kcal	Calculation
Protein:	22.6 g ± 0.8 g	NMLK No.63
Carbohydrates: (sugar):	< 0.3 g 0 g	Calculation
Fat: (Saturated fatty acid): (Monounsaturated fatty acid): (Poly unsaturated fatty acid):	7.2 g ± 0.7 g (1.5 g) (2.3 g) (2.8 g)	NMKL No. 160 AOCS AOCS AOCS
Moisture:	70 g	NMKL No. 23
Salt in water:	4.4 g	Calculation
Ash:	4.4 g ±0.17 g	NMKL No. 23
Sodium chloride:	3.0 g ± 0.5 g	Salt - analysis

MICROBIOLOGICAL ANALYSIS DATE OF PACKING:

Total count aerobic bacteria: (30°C)	< 10000 /g	NMKL No. 86
Lactobacillus: (25°C)	< 8000 /g	NMKL No. 140
Yeast and mould: (25°C)	< 100 /g	NMKL No. 98
Staphylococcus aureus: (37°C)	< 100 /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)	< 100 /g	NMKL No. 68
Listeria Monocytogenes:	< 1 0/g	NMKL No. 136
Listeria Monocytogenes:	< 100 cfu/g At the end of shelf life	NMKL No. 136
Salmonella:	Negative in 25 /g	NMKL No. 71