



HOT SMOKED RETAIL



HOT SMOKED - SALMON

Norlax has a wide selection of hot smoked salmon and trout. They are available in many flavours, ranging from the traditional natural and pepper versions to the more seasoned and spicy versions, such as teriyaki, cajun, tomato & garlic, lemon & chilli and ramson. All our hot smoked products are skin packed, which means excellent product presentation, and makes it easy to see the structure and quality of the hot smoked fish.

SPECIFICATION EXAMPLE

Hot smoked Norwegian salmon, with no pin bones and with the skin on.

8 pcs. per display carton.

- ASC certified
- GMO-free
- No additives
- Ready to eat
- Different pack sizes and formats

See the detailed product description on page 3..



SPECIFICATION EXAMPLE

Hot smoked Norwegian salmon, with no pin bones and with the skin on. The fish is seasoned.

8 pcs. per display carton.

- ASC certified
- GMO-free
- No additives
- Ready to eat
- Seasoning: Pepper, cajun, lemon-chilli and tomato-garlic

PRODUCT DESCRIPTION EXAMPLE - HOT SMOKED SALMON

Product:	Hot Smoked Norwegian Salmon (salmo salar)	Additives:	
Brand:	Norlax	Food Colouring:	None
Net weight:	100g, 125g, 150g, 180g, 200g	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	Organoleptic analysis:	
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:

Nutritional:	Pr. 100 g:	Method of analysis:
Joule: (kJ) :	896 kJ	Calculation
Calories (kcal):	215 kcal	Calculation
Protein:	22 g	NMLK No.63
Carbohydrates:	0.5 g	Calculation
Fat:	14 g	NMKL No. 160
(Saturated fatty acid):	(1.6 g)	AOCS
(Monounsaturated fatty acid):	(6.3 g)	AOCS
(Poly unsaturated fatty acid):	(3.6 g)	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

HOT SMOKED - MACKEREL

In addition to the standard range of hot smoked salmon and trout, Norlax also offers hot smoked mackerel. Hot smoked mackerel is available in two flavours, neutral and pepper, both of which are popular products.

SPECIFICATION EXAMPLE

Hot smoked mackerel, with no pin bones and with the skin on.

8 pcs. per display carton.

- MSC certified
- No additives

See the detailed product description on page 5.



SPECIFICATION EXAMPLE

Hot smoked mackerel with no pin bones, with the skin on and seasoned with peppercorns.

8 pcs. per display carton.

- MSC certified
- No additives
- Seasoning: Pepper

PRODUCT DESCRIPTION EXAMPLE – HOT SMOKED MACKEREL

Product:	Natural Smoked Wild Mackerel (scomber scombrus)	Additives:	
Brand:	Norlax	Food Colouring:	None
Net weight:	105g	Preservatives:	None
Recommended shelf life:	47 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	Organoleptic analysis:	
Coding System:	Date of packing and or expiry date	Colour:	Light meat, to light brownish
Allergen:	Fish	Flavour:	Fresh smoked mackerel, slightly salty
Country of origin:	Denmark	Odour:	Lightly smoked fish
Aquaculture area:	FAO 27	Texture:	Medium firmness with some moistness – not dry or firm
Intended use:	Ready to eat		
GMO:	Free		

INGREDIENTS AVERAGE VALUES (%):

Mackerel (scomber scombrus)	97.9 %
Sea salt	2.1 %
TOTAL	100 %

TYPICAL CHEMICAL COMPOSITION AVERAGE VALUES PENDING ON TIME OF YEAR:

Nutritional:	Pr. 100 g:	Method of analysis:
Joule: (kJ) :	1379 kJ ± 86 kJ	Calculation
Calories (kcal):	330 kcal ± 21 kcal	Calculation
Protein:	19.3 g ± 0.7 g	NMLK No. 63
Carbohydrates: (sugar):	< 0 g 0 g	Calculation
Fat: (Saturated fatty acid): (Monounsaturated fatty acid): (Poly unsaturated fatty acid):	28.4 g ± 1.0 g (7.0 g) (7.7 g) (12.5 g)	NMKL No. 160 AOCS AOCS AOCS
Moisture:	0 g	NMKL No. 23
Salt in water:	0 g	Calculation
Ash:	0 g ± 0.17g	NMKL No. 23
Sodium chloride:	2.1 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