



COLD SMOKED RETAIL



COLD SMOKED

Norlax offers a wide standard range of cold smoked salmon and trout products from 50 g to 1000 g. Product specifications such as curing, smoking, trimming, ageing and any seasoning are agreed in close collaboration with each individual customer. In addition to the traditional cold smoked salmon or trout, we also offer various types of seasoning, such as gravad (cured) or pepper.

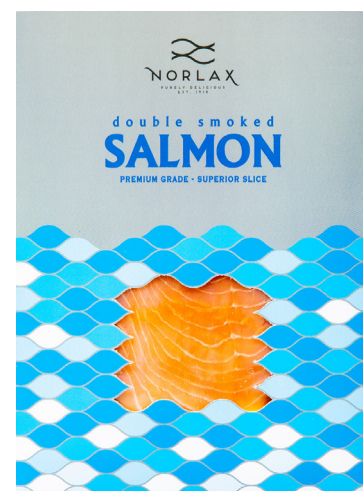
SPECIFICATION EXAMPLE

Cold Smoked Norwegian salmon 100 g. Hand trimmed, with no pin bones, no fat and gently dry cured.

10 pcs. per display carton.

- 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 100 g. Hand trimmed, with no pin bones, no fat and gently dry cured.

10 pcs. per display carton.

- GMO-free
- 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:	50g, 100g, 150g, 200g, 300g, 500g, 1000g	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 g	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)
Brand:	Norlax
Net weight:	50g, 100g, 150g, 200g, 300g, 500g, 1000g
Recommended shelf life:	28 days at < + 5 °C from date of packing, 2 days from opening at < + 5 °C
Packing information:	Plastic bags vacuum packed, in cartons, on wooden pallets
Coding System:	Date of packing and or expiry date
Allergen:	Fish
Country of origin:	Denmark/Norway
Aquaculture area:	FAO 27
Intended use:	Ready to eat
GMO:	Free

Additives:	
Food Colouring:	None
Preservatives:	None
Antioxidants:	None

Organoleptic analysis:	
Colour:	Light red, (La Roche >16)
Flavour:	Fresh smoked trout, slightly salty
Odour:	Lightly smoked fish
Texture:	Tender, slightly elastic

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:	< 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