



# 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

<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:	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	<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:

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