

Product Specification S013

Salmon Fillets ~ Salmo Salar SAL Version English NL 6274 EEG

Made: 21-07-2025

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Product specification					
NAME OF THE PRODUCT	Salmon Fillets				
Supplier	V.S.V. Van Slooten Vis b.v. Vissershavenstraat 35a 1976 DB IJmuiden – The Netherlands	Tel Fax e-mail	: 0255 53 75 76 : 0255 51 37 29 : vsv@vsv-ijmuiden.nl		
Scientific name	Salmon salar SAL	•			
Structure and texture of the product	It is fresh fish which is filleted. Like it has been written down in the EG 'versheidschema' (EU regulation 2406/96).				
Consumers group	Salmon Fillets can be eaten by all groups of the community, inclusive the risk groups				
Treatment	Filleted. The fish can be backed, steamed, suffocated or grilled.				
Weight	What the client prefers				
Origin	Norway				
Capture area	Farmed from Norway				
Way of preparation	It does not need any special preparation.				
GMO guaranty	This product does not contain any endosperms of GMO's or genetically manipulated DNA, according to our possible information.				

Packaging and materials				
Box	The fish is packed with ice in a polystyrene (N6 PS) box.			
Strap	A polypropylene (N5 PP) tape closes the box.			
Plastic film	Inside the box is a plastic film made of high density polyethylene (N2 HDPE).			

Delivery and storage					
Storage temperature and	Storage and temperature in a box with ice and a temperature of melting ice 0 / +<				
transport	4°C				
Used codes	Packing date / Production date				
Remaining notifications on the	Product name, name of the company, Address of the company, EG number,				
sticker	preservability, catch area and possibly an ingredients declaration.				
Recall procedures	Look at the handbook MOO5 recall				
Preservability	Look at the production date. Until 8 days preservable.				

Microbiological and/or chemical/organoleptic criteria end product					
Micro-Organism			Chemical criteria		
Aëroob mesofiel germ number	/g	<10.000.000	Lead	<0.30 mg / kg fresh weight	
Enterobacteriaceae	/g	<10.000	Cadmium	<0.05 mg / kg fresh weight	
St. aureus	/g	<1.000	Mercury	<1.0 mg / kg fresh weight	
Salmonella		Not present in 25 g	Benzapyreen	5 μg/kg fresh weight	
Listeria monocytogenes		Not present in 25	Dioxins	Sum of dioxin (WHO-PCDD/FTEQ) 4,0 pg/g fresh weight Sum of dioxin (WHO-PCDD/FTEQ) 8,0 pg/g fresh weight	

Nutritive value /100g					
Energy	220 kcal /924 kJ	Protein	20,2 g		
Carbohydrates	0 g	Sugar	0.0 g		
Fat	15, g	Saturated fat	3,3 g		
E.O.V.	7,8 g	M.O.V	3,4 g		
Cholesterol	45 mg				



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Ingre	dient	ts				
LeDa	GS1	Allergenic	Recept without	Recept	Can contain and	Unknown
code	code	3	(Z)	with (M)	recept without (K)	
1.1	UW	Wheat	, ,	, ,	, , ,	
1.2	NR	Rye				
1.3	GB	Barley				
1.4	GO	Oats				
1.5	GS	Spelt wheat				
1.6	GK	Kamut wheat				
1	AW	Gluten				
2.0	AC	Shellfish				
3.0	ΑE	Egg				
4.0	AF	Fish		M		
5.0	AP	Peanuts				
6.0	AY	Soya				
7.0	AM	Milk of a cow				
8.1	SA	Almonds				
8.2	SH	Hazelnuts				
8.3	SW	Walnuts				
8.4	SC	Cashew nuts				
8.5	SP	Pecan nuts				
8.6	SR	Brazit nuts				
8.7	ST	Pistachio nuts				
8.8	SM	Macadamia nuts				
8	AN	Nuts (shellfruits)				
9.0	ВС	Celery				
10.0	BM	Mustard				
11.0	AS	Sesame				
12.0	AU	Sulphur dioxyden and sulphites (E220-E228) in concentrations				
		of more than 10mg/kg or 10mg/l, expressed in S02.				
13.0	NL	Lupin				
14.0	UM	Molluscs				
Additio	nal alle	ergen				
20.0	ML	Lactose				
21.0	NC	Cocoa				
22.0	MG	Glutamate (E620-E625)				
23.0	MK	Chicken meat				
24.0	NK	Coriander				
25.0	NM	Corn				
26.0	NP	Pod fruit				
27.0	MC	Beef				
28.0	MP	Pig meat				
29.0	NM	Carrot				