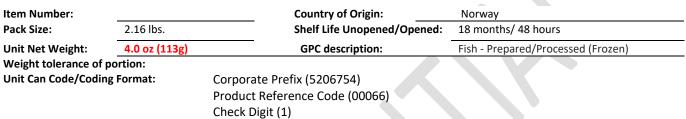


# **Product Specification Sheet**

Select Fish S.A • www.selectfish.gr • exports@selectfish.gr • +30 210 993 88 15

# Product Name: Precooked Lightly Smoked Salmon Fillet







## **Product Properties**

**Product Description:** Precooked Lightly Smoked Norwegian Salmon Fillet (boneless, skin-on) -farmed

**Ingredient Statement:** 

Salmon fillet (Farmed Norwegian salmo salar) 100%, sea salt.

Kosher (Y/N; type)	NO
GMO Free (Y/N)	YES
Organic (Y/N; type)	NO
Vegan	NO
High Protein	YES
Skin	YES

#### **Physical Properties:**

Color	Light pink color			
Aroma & Flavor	LIGHTLY Smoked, salty, no off flavours, no off odours			
Texture	Fish meat with compact structure, firm and elastic, not dry, concise			
Bones	Bones are removed, PBO*			
Description	No blood spots, minor gapping may occur			

\*According to Standard Codex Alimentarious: Less than one bone per kg of Product greater or equal to 10mm in length, or greater or equal to 1 mm in diameter; a bone less than or equal to 5 mm in length, is not considered a defect if its diameter is not more than 2 mm. The foot of a bone (where it has been attached to the vertebra) shall be disregarded if its width is less than or equal to 2 mm, or if it can easily be stripped off with a fingernail.

Packaging – Pallet Dimensions & Temperature				
Case Dimensions (cm):	H15 X 29.5L X 38.5W 5.9 X11.6 X15.1 (in)	Case Gross Weight:	5.5kg 12.12Lbs	
Pallet Dimensions (cm):	101.6L X 121.9W 40 X 48 (in)	Case net WT:	5kg/11.0 Lbs.	
Cases Per Pallet:	100 cases	Pallet Gross WT:	550kg/1.213 Lbs.	
Unit weight:	100g/3.52oz	Cases/layer:	10	
Pallet Net WT:	500kg/1.102 lbs.	Total units/pallet:	approx. 4.700-5.000	
Units/carton box:	approx. 47-50	Storage Practice:	Store unopened in freezer	
Units/ layer:	approx. 470-500	Shipping / storage Temperature:	0 °F	

Portions are packed only in a horizontal position in the package. Each chainpack is checked by a metal detector.

### **Nutritional Facts**

Serving Size: (As listed on Label)	113g	113g / 4.0 oz Serving Size:		100g / 3.52 oz	
Servings Per Container:		1	_ Servings Per Container:		DV%
	Per Serving	DV%		Per Serving	
Calories (Kcal):	278		Calories (Kcal):	246	
Total Fat (g):	19.7	25%	Total Fat (g):	17.4	22%
Saturated Fat (g):	2.5	12%	Saturated Fat (g):	2.2	11%
Trans Fat (g):	0.1		Trans Fat (g):	0.08	
Cholesterol (mg):	59	20%	Cholesterol (mg):	52.2	17%
Sodium (mg):	48	2%	Sodium (mg):	42.4	2%
Total Carbohydrate (g):	0.1	0%	Total Carbohydrate (g):	0.11	0%
Dietary Fiber (g):	0.6	2%	Dietary Fiber (g):	0.5	2%
Total Sugars (g):	0.0	0%	Total Sugars (g):	0.5	0%
Added Sugars:	0	0%	Added Sugars:	0	0%
Protein (g):	25.2	50%	Protein (g):	22.3	45%
Vitamin D (mcg):	4.5	23%	Vitamin D (mcg):	4.0	20%
Iron (mg):	0.2	1%	Iron (mg):	0.22	1%
Calcium (mg):	15.3	1%	Calcium (mg):	13.5	1%
Omega 3 acids:	2.7		Omega 3 acids:	2.4	

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributed to a daily diet 2,000 calories a day is used for general nutrition advice.

Allergens List					
Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant		
Peanuts (including peanut oil)	NO	YES	YES		
Sesame Seeds	NO	YES	YES		
Milk & derivatives (Specify: milk, casein, whey, etc)	NO	YES	YES		
Eggs	NO	YES	YES		
Fish	YES	YES	YES		
Shellfish	YES	YES	YES		
Wheat (Gluten)	NO	YES	YES		

#### What makes this product unique

A **premium seafood delight** that offers a perfect blend of **smoky aroma** and delicate flavor. Made from fresh Norwegian Salmo Salar fillets, gently smoked in **natural beechwood smoke** & seasoned with just a touch of sea salt, **precooked** in the

oven.

It's an ideal gourmet choice for seafood lovers.

- ✓ Source of **Omega-3** fatty acids.
- ✓ 100% high quality fillet with rich buttery texture
- ✓ High source of protein, ideal for Paleo Diet
- ✓ Free from preservatives, flavor enhancers or colorants
- ✓ Ideal for chefs and consumers due to its versatility in recipes and culinary applications
- ✓ <u>Serving suggestions:</u> Keep frozen (0°F) until used. If thawing, remove product from pack first and thaw under refrigeration. Heat up in skillet, in oven or griddle in just minutes. Product is already cooked, just needs heating up.



**Select FISH S.A** has been established in 1995, in Athens, Greece as an integrated company for the import, processing, manufacturing, preservation, distribution, and export of both international and domestic fish products. It has since become one of Balkan's foremost leaders in the fields of fresh and frozen fish, as well as precooked fish meals. Committed to meeting modern industry standards and guided by the global clientele's unwavering trust, "Select FISH S.A" has consistently delivered quality products at competitive prices, always underscored by a sense of responsibility and an unwavering commitment to consistency.