



Product Specification Sheet

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Product Name: **Lightly Smoked Salmon Fillet**

| | | | |
|------------------------------|---------------------------------------------------------------------------------------------------|-----------------------------|------------------------------------|
| Item Number: | _____ | Country of Origin: | Norway |
| Pack Size: | 2.16 lbs. | Shelf Life Unopened/Opened: | 18 months/ 48 hours |
| Unit Net Weight: | 4.0 oz (113g) | GPC description: | Fish - Prepared/Processed (Frozen) |
| Weight tolerance of portion: | | | |
| Unit Can Code/Coding Format: | Corporate Prefix (5206754) Product Reference Code (00066) Check Digit (1) GTIN-13 | | |

Product Images



Product Properties

Product Description: 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 |

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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 Alimentarius: 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 / 4.0 oz

Serving Size:

100g / 3.52 oz

Servings Per Container:

1

Servings Per Container:

| | Per Serving | DV% | | Per Serving | DV% |
|-------------------------|-------------|-----|-------------------------|-------------|-----|
| Calories (Kcal): | 287 | | Calories (Kcal): | 254 | |
| Total Fat (g): | 22.5 | 29% | Total Fat (g): | 19.9 | 26% |
| Saturated Fat (g): | 3.2 | 16% | Saturated Fat (g): | 2.8 | 14% |
| Trans Fat (g): | 0.1 | | Trans Fat (g): | 0.1 | |
| Cholesterol (mg): | 161.7 | 54% | Cholesterol (mg): | 143.1 | 48% |
| Sodium (mg): | 509.6 | 22% | Sodium (mg): | 451 | 20% |
| Total Carbohydrate (g): | 0.6 | 0% | Total Carbohydrate (g): | <0.5 | 0% |
| Dietary Fiber (g): | 0.6 | 2% | Dietary Fiber (g): | <0.5 | 2% |
| Total Sugars (g): | 0.6 | 0% | Total Sugars (g): | <0.5 | 0% |
| Added Sugars: | 0 | 0% | Added Sugars: | 0 | 0% |
| Protein (g): | 21.1 | 42% | Protein (g): | 18.7 | 37% |
| Vitamin D (mcg): | 3.4 | 17% | Vitamin D (mcg): | 3.0 | 15% |
| Iron (mg): | 0.3 | 2% | Iron (mg): | 0.24 | 1% |
| Calcium (mg): | 8.0 | 1% | Calcium (mg): | 7.1 | 1% |
| Omega 3 acids: | 3.6 | | Omega 3 acids: | 3.2 | |

*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.

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Allergens List

| Components | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Plant |
|-------------------------|--------------------|---------------------------------------------------------|-----------------------------------------|
| Eggs | NO | NO | NO |
| Fish | YES | YES | YES |
| Shellfish | NO | YES | YES |
| Soy (excluding soy oil) | NO | NO | NO |
| Wheat (Gluten) | NO | YES | NO |

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.

It's an ideal gourmet choice for seafood lovers.

"This salmon offers a firm, fatty richness, complemented by a beautiful pink hue and a captivating aroma"
International Taste Institute

- ✓ Source of **Omega-3** fatty acids, vitamin D
- ✓ 100% high quality fillet with **rich buttery texture**
- ✓ High source of **protein**
- ✓ **Free from preservatives**, flavor enhancers or colorants
- ✓ Ideal for chefs and consumers due to its **versatility in recipes** and culinary applications
- ✓ Serving suggestions: Keep frozen (0°F) until used. If thawing, remove product from pack first and thaw under refrigeration. Cook in air fryer (5'), in oven (3'), in skillet (2'), in steam (5') on griddle (3') in professional oven (1').



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.

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