PREMIUM SALMON FILLETS

TRIM D

FRESH OR FROZEN

		FRESH	FROZEN
Bones	PBI (pinbones in)	X	X
	PBO (pinbones out)	X	X
Scales	Scale on	X	X
	Scale off	X	X
Packing	INTL (Interleave)		X
	IVP (Vacuum packed)	X (not for USA)	X
	Fresh	X	
Box	EPS 10/20kg	X	
	AirCargo box 5/15/20 kg	X	
	Cartons 10-17 kg		X
Sealing	Lidded and sealed 2-3 straps	X	X
	Seaborn printing on boxes	X	X
Cooling media	Ice (not for USA)	X	
	Gel packs (3-4 depending on season)	X	

Fillet trim **:** Backbone off, bellybone off, backfin off, collarbone off, belly fat off, belly fins off, , pinbones out (unintended remains may occur), belly membrane off, tail piece off, back trimmed

Packing/Boxes : Atlantic salmon Trim D can be delivered in various types of packing and boxes depending what the customer requires. The table shows the different qualities:

Fillet sizes:

USA	Europe/Israel
0,45 – 0,90 (1/2 lbs)	0,5 – 1,0 kg
0,90 – 1,35 (2/3 lbs)	1,0 - 1,4 kg
1,35 – 1,80 (3/4 lbs)	1,4 – 1,8 kg
1,80 – 2,25 (4/5 lbs)	1,8 – 2,2 kg
2,25 – 2,60 (5/6 lbs)	2,2 – 2,6 kg
2,6+ (6+lbs)	2,6+ kg

Quality:

		Picture p. 8- 9
Colour	Salmofan scale ≥ 24	A
Skin	Silver and bright	
Bones	Unintended remains of bone may occur at PBO fillets	
Texture	Firm, fresh	
Blood spots	Max 10% of the fillets (1 of 10) may have some small bloodspots.	B
Melanosis	Max 10 % of the fillets (1 of 10) may have small melanosis.	C
Holes	Max 10% of the fillets (1 of 10) may have minor holes caused by melanosis and blood spots trimming. No holes can be more than 1,5cm deep, 3.0cm length and 3,0cm wide.	D
Gapping	Max 10% of the fillets (1 of 10) may have minor gapping. Gapping over 1,0 cm deep, 10,0cm length and 2,0cm wide is not ok (se pictures)	E

Packaging:

IVP (Vacuum packing)	10-150 µ PE film INTL, or 200µ PE vacuum film.
INTL (Interleave)	Polyethylene thickness 10-200 µm plastic food film
Fresh	PE 10-150µm transparent plastic bag
Gel packs	15*15 cm PELD/PELLD film + polyacrylate gel

Pallet configuration:

Fresh EPS	10kg boxes: 4 boxes pr layer * 11 layers = 40 boxes 20kg boxes: 3 boxes pr layer * 9 layers = 27 boxes
Fresh Air Cargo	5kg boxes: 8 boxes pr layer * 11 layers = 88 boxes 15kg boxes: 4 boxes pr layer * 9 layers = 36 boxes 20kg boxes: 3 boxes pr layer * 9 layers = 27 boxes
Frozen	10 kg boxes: 4 boxes pr layer *10 layers = 40 boxes

Box sizes:

	Height	Width	Length
EPS 10kg	14,5cm	40,0cm	60,0cm
EPS 20 kg	22,2cm	40,0cm	80,0cm
Air Cargo 5kg	18,0cm	19,8cm	59,5cm
Air Cargo 15kg	22,0cm	39,0cm	59,0cm
Air Cargo 20kg	22,5cm	39,0cm	78,5cm
Cartons	22,1cm	36,3cm	77,8cm

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Storage and transport temperature:

Fresh	0-4 °C / < 39 °F. Max 38 °F for USA customers. Temperature recorders can be used to check the temperature during transport.
Frozen	< -18 °C / -0,4 °F

Shelf life:

Fresh	Fresh	13 days from production date
	IVP	13 days from production date
Frozen	INTL	18 months from production date.
	IVP	24 months from production date

Ingredient: 100 % salmon; **Allergen: Fish**

Intended purpose: Processing, or heat treatment before consumption.

Chemical elements: According to EU legislation.
Cadmium: < 0.050 mg/kg w.w.
Lead: < 0.30 mg/kg w.w.
Mercury: < 0.50 mg/kg w.w.
Indicator PCB6: < 75 µg/kg w.w.
Dioxins; Sum PCDD/F2005 : < 3.5 ng TEQ/kg w.w.
Sum PCDD/F2005 + dl PCB: < 6.5 ng TEQ/kg w.w.

Food Safety and Good Manufacturing Practice:
All production complies with Codex Alimentarius recommendations for Good Manufacturing Practice, and General Principles of Food Hygiene. Manufacturing is in accordance with EU legislation and specific hygiene requirements in regulations EC No 852/2004 and EC No 853/2004. HACCP plans are audited and approved by the Norwegian Food Safety Authority. Analyzes are conducted by accredited laboratories.

Migration and phytosanitary measures : All packaging materials in contact with products are food grade quality. Production comply with requirements in EU legislation, the German BfR, the Dutch Warenvet. A migration certificate have been issued on all EPS boxes and fish pads, by the Norwegian Packaging Convention. Wooden pallets are produced according to standard ISPM 15.

Traceability: Products are traceable from broodstock to customer, and recall procedure is tested annually.

Labelling (D-pak): EFTA ID/authorization No/country of origin, exporter name and address, manufacturer name and address, production method, commercial designation, scientific name, size, treatment, quality, preservation, production/freezing date, use-by date, net weight (kg and lb), batch No, Box No, pallet No, storage temperature, box/pallet, FDA registration No, Bar code symbol GS1 128, GTIN 14.

Fish feeds: Fish feeds are produced by registered and certified manufacturers. Production is in accordance with Norwegian and EU legislation. Pigment source is astaxanthin, and levels are according to EU regulations. Canthaxanthin is not used.

No GMO in use: Genetically modified organisms are not used, above permissible EU limit of 0.9%.

No PAP of Avian or mammalian origin in use: Processed Animal Protein of avian or mammalian origin are currently not in use. Any changes in production will not take place without prior approval from customers

No endoparasites: Salmon supplied by Seaborn is farmed in sea cages, and solely fed heat treated pellets. Based on EFSA´s Biological Hazards Panel assessment on these farming conditions, salmon is not associated with endoparasites which may represent a hazard to human health.

Production method: Farmed in clean waters of western and northern coastal areas of Norway. Broodstock originates from Norwegian rivers, and has been farmed through generations by family owned companies. Roe production is subject to breeding programmes to enhance quality, growth and disease resistance.

Fry will spend 8-16 months in a fresh water phase. During this time they are sorted and vaccinated, and they undergoe a smoltification process. This is a physiological change which prepares salmon from a life in fresh water - to a life in saline water. No growth hormones are used in Norwegian fish farming.

Smolts are transported by wellboats to the on-growing site, where they are farmed in sea cages for a period of 10-14 months, until harvest. During this phase production is monitored, and registrations are updated throughout the production cycle. Feeding is computer controlled, and submerged cameras will reveal excessive feeding.

Harvest method: Prior to harvest, fish will be starved in order to increase its tolerance for being handled. Transport is by wellboat to the packing station, where the fish usually is transferred to waiting cages. After a rest period of 24 hours, it is anesthetized either by percussive or electric stunning, before the major artery or gills are cut. Bleeding is done in cold water. Cleaning removes viscera, kindney and blood residues. Automatic graders are used for sorting by weight. Gutting and cleaning is done automatically or manually, depending on size. Products are cooled in cold water before packing.
Transport and storage conditions: -1 - +4˚C

Fish health: Every farm is obliged to have a contracted authorized Veterinarian or a Fish Health Biologist, to monitor fish health and welfare. A veterinary health plan must be in place to prevent transmission of fish diseases between localities. Use of antibiotics is minimal, since vaccines have replaced the need for medication.

Environment: Management of the environment must be documented for every locality, to monitor local impact. A risk analysis and a contingency plan is mandatory, to prevent escape and to secure working conditions for the staff.

Nutrient content per 100 gram edible food:

Nutrient	Unit	Salmon, farmed, raw/ sashimi	Salmon, farmed, chops, boiled	Salmon, farmed, chops, fried in fat	Salmon, smoked
Edible part	%				90
Water	g	61	55	46	63
Energy 1, kilojoules	kJ	932	1100	1304	938
Energy 2, kilocalories	kcal	224	264	314	225
Protein	g	20	23,6	23,6	23,2
Fat	g	16	18,9	22,7	14,7
Saturated fatty acids	g	3	3,5	4,8	2,5
Trans unsaturated fatty acids	g	0	0	0	0
Cis-mono unsaturated fatty acids	g	5,9	7	8,4	6,1
Cis-poly unsaturated fatty acids	g	5	5,9	6,8	4,5
Cholesterol	mg	80	94	95	63
Carbohydrate	g	0	0	3,6	0
Starch	g	0	0	3,5	0
Mono + Disaccharides	g	0	0	0,1	0
Dietary fibre	g	0	0	0,2	0
Retinol	µg	26	28	61	9
Beta-carotene	µg	0	0	13	0
Vitamin A	RAE	26	28	62	7

Vitamin D	µg	10	11,8	11,8	7,5
Vitamin E	alfa-TE	1,4	1,6	2,4	3
Thiamin	mg	0,12	0,11	0,12	0,3
Riboflavin	mg	0,11	0,1	0,13	0,12
Niacin	mg	7,3	6,9	8,5	8,3
Vitamin B6	mg	0,51	0,54	0,44	0,5
Folate	µg	7	4	7	10
Vitamin B12	µg	3,5	4,1	4	4,6
Vitamin C	mg	0	0	0	0
Calcium	mg	7	8	9	16
Iron	mg	0,3	0,4	0,4	0,4
Sodium	mg	46	500	500	1221
Potassium	mg	451	532	527	425
Magnesium	mg	26	31	32	31
Zink	mg	0,5	0,6	0,6	0,4
Selenium	µg	30	35	35	30
Copper	mg	0,04	0,05	0,05	0,05
Phosphorus	mg	227	268	268	254
Salt	g	0,1	1,2	1,2	3
Iodine	µg	12			9

Source: The Norwegian Food Composition Table 2014;
The Norwegian Food Safety Authority, The Norwegian Directorate of Health, University of Oslo.

QUALITY PICTURES

A. Perfect fillet. Good color, free of bruises, melanosis, holes

B. Blood spots may occur

Max 10% of the fillets (1 of 10) may have some small bloodspots.

C. Small melanosis may occur.

Max 10% of fillets (1 of 10) may have small melanosis.

D. Holes because of removed melanosis spots may occur

Max 10% of the fillets (1 of 10) may have holes caused by melanosis and blood spots trimming. No holes can be more than 1,5cm deep, 3.0cm length, 3,0cm wide.