



CUSTOMER PRODUCT SPECIFICATION

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Product name:	Fresh trout hot smoked filet skin on ivp v15c 2-6 Lerøy Sverige	Condition:	Fresh
Date:	02.05.2024	Weight:	Variable
Customer:	Lerøy Sverige	Brand:	Lerøy
Producer:	Lerøy Fossen AS	Product ID:	128300
Packing no (EFTA):	H 55		

	Consumer pack (F-pak)	Distribution pack (D-pak)	Transport pack (T-pak):
Packaging type:	IVP (Individually vacuum packed)	Carton	Disposable Pallet
Net weight (g):	500 - 1 500	10 000	480 000
Gross weight (g):	544 - 1 544	12 200	585 600
GTIN (Barcode):	2376086800000	97033352711344	97033352711351
Width (cm):	60,0	40,0	80,0
Depth (cm):	20,0	60,0	120,0
Height (cm):	2,0	13,5	177,0
		No of layers pr pallet:	12
Tot. no. F-pak per D-pak:	12	No. D-pak pr. layer:	4
		Tot. no. D-pak per pallet:	48
Product shelf life:	30 days	Product size:	500g - 1500g
Storage conditions (°C):	0-4 °C	Raw material size:	2-6kg
Cooling type:	Cooling	Quality:	Trim C
		Scientific name:	<i>Oncorhynchus mykiss</i>
Average nutritional values (g/100g):			
Energy (KJ):	793	Total fat:	10,9
Kcal:	190	Saturated fat:	1,6
Protein:	22,9	Mono unsaturated fat:	4,7
Carbohydrates:	0	Poly unsaturated fat:	3,7
Sugars:	0		
Sodium:	1		
Salt:	2,5		

Additional information about nutrient content:

The fat content may vary depending on season and where the measurement is made on the fish.

Ingredients, raw material and additives in percentage of composition:

<i>Ingredient</i>	<i>Raw material</i>	<i>Origin</i>	<i>%</i>
Fish	Trout (<i>Onchorhynchus mykiss</i>)	Norway	97,5
Salt			2,5
Total			100

Ingredient declaration:

97,5 % TROUT (*Onchorhynchus mykiss*) farmed in Norway hot smoked with salt.

Microbiological standards:

ANALYSIS	MICROBIOLOGY (max)	FREQUENCY (min)	METHOD
Total viable count incl. H2S:	< 1 000 000 cfu/g	Every week	NMKL 184
E. coli	< 3 cfu/g	Every week	NMKL 96
Listeria monocytogenes:	Absent/25g	Every week	Afnor EGS 38/03 – 01/17
Staphylococcus aureus	< 100 cfu/g	Once a month	NMKL 66
Sulphide reducing clostridia	< 10 cfu/g	Once a month	NMKL 95

Raw material:

TROUT (*Onchorhynchus mykiss*) farmed in Norway.

Trimming:

Farmed/Wild caught:

Farmed

Presliced smoked fillet

Skin on

Trimming according to Lerøy Trim Guide

Due to automated pin bone removal, some bones may occur at the ends of the fillet.



Overall production process:

Receiving and control of raw material.
 Maturing, de-heading, filleting, manual trimming, mechanical removal of bones and freezing.
 Thawing, dry salting, hot smoking and cooling.
 The smoked fillets are vacuum packed, metal detected and labelled.
 Vacuum packs are put in labeled cartons, placed on pallet and stored in cold storage before transport.

Allergen declaration:

	Contains	Contains traces of
1. Fish	x	
2. Shellfish		
3. Egg		
4. Gluten		
5. Peanuts		
6. Soya beans		
7. Milk		
8. Nuts		
9. Celery		
10. Mustard		
11. Sesame seeds		
12. Sulphur dioxide/Sulphide		
13. Lupin		
14. Molluscs		

Allergens:
FISH

Product Images



Varmrökt Regnbågsloxfile

Med skinn, utan ben.

Ingredienser: REGNBÅGSLAX (Oncorhynchus mykiss)*, salt.

*Odlad i Norge.

Förvaring/hållbarhet Kylvara, förvaras vid 0-+4 °C

Öppnad förpackning bör konsumeras inom 3 dagar.

Konsumentkontakt: Lerøy Seafood AB

Arntorpsgatan 18, 442 45, Kungälv.

Ben kan förekomma Enstaka.

Förpackningen sorteras som plast

Näringsvärden per 100gr:

Energi	793 kJ/ 190kcal
Fett	10,9 g
Varav mättat fett	1,6 g
Kolhydrater	0 g
Varav sockerarter	0 g
Protein	22,9 g
Salt	2,5 g

NETTOVIKT: 1.1 Kg

Bäst före: 23.05.2024

Lot: 2424172-F



Title

Approved by:

Sebastian Schwab

Product System & Sensory Coordinator

Signature:

