

FARMED SALMON

Salmo salar

"Specialisti del VIVO"

COMMERCIAL NAME

Farmed Salmon.

GENUS AND SPECIES

Salmo salar.

CATCH AREA

Norway.

CATCH METHOD

Aquaculture.

ALPHA-3 CODE

SAL.

CHARACTERISTICS

Gutted fresh salmon.

SIZE

3/4 kg/piece - about 6 pieces for crate.

4/5 kg/piece - about 5 pieces for crate.

5/6 kg/piece - about 4 pieces for crate.

6/7 kg/piece - about 3 pieces for crate.

CHEMICAL CRITERIA

Cadmium $\leq 0,05$ mg/kg.

Mercury $\leq 0,50$ mg/kg.

Lead $\leq 0,30$ mg/kg.

Reg. UE 1169/2011.

MICROBIOLOGICAL CRITERIA

Salmonella absent in 25 g.

Escherichia coli ≤ 10 UFC/g.

Staphylococcus coagulans $\leq 1 \times 10^2$ UFC/g.

Listeria monocytogenes absent in 25 g.

Reg. UE 1169/2011.

ALLERGENS

Fish and fish products.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

20 kg with variable weight.

Polystyrene box with ice: 40x80x21,5 cm.



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007.

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

