	FISH PRODUCT SPECIFICATION	Version No: 2	Issue Date: 31.08.2022
		Product Name: Skin On Smoked Atlantic Salmon D-cut sides 1kg x 10 per case	Ref: FPS057




Product Description:	RTE D-cut Sliced Smoked Atlantic Salmon sides
Legal Product Description (Latin name):	Sliced Oak Smoked Atlantic Salmon (Salmo salar)
Catch Method/ Area / Origin:	Farmed in Scotland, Iceland, Norway or Chile
Produced in	Produced and packed in the UK
Packed in – including plant number	Various
Grading /Target Weight :	1kg x 10
Bulk Sale Weight:	10.0Kg
Product Code:	205097

CONDITIONS OF SUPPLY & ACCEPTANCE

Agreement Terms:	The manufacture and sale of the product detailed in this specification to Smales Ltd is subject to the following terms:
Changes:	<p>No changes shall be made to the product as detailed on this specification without prior approval of those persons as signed off on the Authorisation Page or other authorised persons of Smales Ltd.</p> <p>Changes are not deemed to be fully approved until an up to date specification has been produced, agreed and signed off by a representative of Smales Ltd</p>
Legal Compliance:	<p>The Supplier will ensure that the product, its primary packaging, secondary packaging (including labelling information) and the environment in which it is processed conforms to the following legislation:</p> <ul style="list-style-type: none"> • All current UK & EU Food Law and Codes of Practice • All current UK & EU regulations related to materials in contact with food • All current UK & EU regulations for food premises <p>Additionally ingredients must not have been subjected to any form of irradiation and must not contain ingredients derived from genetically modified organisms.</p> <p>Where identity/quality conformity claims are made (e.g. MSC, Organic) Certification of the premises of the Supplier under these Schemes must be maintained up to date and codes of practices demonstrably adhered to</p>
Delivery Condition:	<ul style="list-style-type: none"> • Product must be delivered in clean intact packaging free from any form of contamination and there must be no evidence of pest damage • Elements of glass, brittle material and metal are not permitted • All primary contact polythene should be blue in colour • Product must be delivered on good quality, clean pallets a safely secured with pallet wrap • Labelling should be present on each unit and be clear and legible on external inspection • Products must be delivered in a frozen state with a maximum temperature of -18°C (+3°C tolerance) • Where a destructive test has to be carried out to achieve a core temperature on intake where in between pack temperatures are borderline the supplier may incur charges.
Acceptance:	Smales Ltd reserve the right to reject this product if results of inspection and analysis deem the product not to meet the agreed specification

ISSUED BY:	NICK KIRBY
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 <small>FAMOUS FOR FISH SINCE 1937</small>	FISH PRODUCT SPECIFICATION	Version No: 2	Issue Date: 31.08.2022
		Product Name: Skin On Smoked Atlantic Salmon D-cut sides 1kg x 10 per case	Ref: FPS057

PRODUCT DETAILS

PROCESSING DESCRIPTION: Atlantic Salmon sides are salted and smoked using oak wood sawdust, then cooled and D-cut. 1kg product is sliced the laid on the board on top of the Salmon skin and vac packed and frozen. 10 packs per case.	
INGREDIENT LIST:	Atlantic Salmon (Fish), Salt, Oak Smoke
WARNING STATEMENTS:	May contain bones
ALLERGENS DECLARED:	FISH
COUNT / WEIGHT	10 packs / 1kg +/-10g
GLAZE %:	N/A
SHELF-LIFE DETAILS:	18 months from day of production
BATCH CODING DETAILS:	Batch No: Best Before Date: +24 from production date
STORAGE DETAILS:	Keep frozen at -18°C Thaw UNOPENED in a refrigerator for 12 hours, or defrost at room temperature for 4 hours. Once defrosted consume within 5 days and do not refreeze.

FINISHED PRODUCT STANDARDS

Shape	D-cut slices of salmon arranged on a board, on top of the skin
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QUALITY ASSURANCE STANDARDS

DEFECT DESCRIPTION	Target	Tolerance
Size of Fish	3 – 4Kgs	Size used of fish to portion from is 3-4Kgs
Fish Grade	A	None
Bones / Fins	ABSENT	No major skeletal bones. No pin bones. No fins.
Trim	D Trim	Trim Level of fillet used to portion from – D trim
Colour	24	23-26 on Salmo fan
Skin	PRESENT	Salmon is off the skin Skin is placed under fish on the board.
Bruising / bloodspots	ABSENT	No greater than 1 x 10 ² mm piece per portion in no more than 10% of portions per outer unit of sale
Slice Thickness	2.5mm	2-3mm
Brown Meat	ABSENT	NONE

SENSORY STANDARDS

Parameter	Accept	Reject
Appearance	Well frozen packaged box, free from extraneous matter, vacuum seal intact. Product orange / pink in colour. D-cut Salmon with thickness 2-3mm	Dehydrated, damaged product containing extraneous matter Product broken into small slices. Thickness <2 or >3mm
Flavour	Smokey and oily notes	Off rancid / sour flavours
Texture	Firm and moist	Dry or tough
Aroma	Smokey and oily notes	Rancid

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	FISH PRODUCT SPECIFICATION	Version No: 2	Issue Date: 31.08.2022
	Product Name: Skin On Smoked Atlantic Salmon D-cut sides 1kg x 10 per case	Ref: FPS057	Page: 3 of 5

FINISHED PRODUCT STANDARDS



Intolerance & Allergen Data

Is this product:	YES / NO	Comments
Free from Gluten	YES	
Free from Milk and Milk Derivatives	YES	
Free from Egg and Egg Derivatives	YES	
Free from Soya Flour	YES	
Free from Soya Derivatives	YES	
Free from MSG	YES	
Free from Peanuts	YES	
Free from Nut and Nut Derivatives	YES	
Free from Wheat and Wheat Derivatives	YES	
Free from Fish	NO	Salmon
Free from Crustaceans	YES	Handled on site
Free from Molluscs	YES	Handled on site
Free from Celery	YES	
Free from Lupin	YES	
Free from Mustard	YES	
Free from Sesame Seeds and Derivatives	YES	
Free from Sulphur Dioxide/Sulphites at levels above 10mg/kg as SO2	YES	
Free from Antibiotics / Hormones	YES	
Free from GMO Protein / DNA	YES	
Free from GMO Derivatives	YES	
Suitable for Coeliacs	YES	

Additives


Is this product:	YES / NO	Comments
Free from Colourings	YES	
Free from Natural/Nature Identical/ Artificial Flavourings	YES	
Free from Preservatives	YES	
Free from Antioxidant	YES	
Free from polyphosphates and similar	YES	
Free from any other additive	YES	

Details of Metal Detection

Status	Sensitivity	Frequency of Testing
Ferrous	Not carried out due to foil boards	
Non-Ferrous		
Stainless Steel		

PRODUCT STANDARDS – Microbiological - annually

ISSUED BY: NICK KIRBY

 FISH PRODUCT SPECIFICATION	Version No: 2	Issue Date: 31.08.2022
	Ref: FPS057	Page: 4 of 5

Product Name:
Skin On Smoked Atlantic Salmon D-cut sides 1kg x 10 per case

Test	Target	Maximum	Reject
TVC cfu/g (@30°C)	<100,000	1,000,000	>1,000,000
Enteros cfu/g	<10	100	>1000
Staphylococcus aureus cfu/g	<20	100	>100
Listeria	Absent	100	Present
Salmonella	Absent	Absent	Present

Nutritional Values

	Per 100g	Source of Data
Energy Kcal	204	Suppliers own data
Joules	850	"
Protein (g)	22.8	"
Total Fat (g)	12.5	"
Of which Saturated (g)	2.8	"
Mono-unsaturated (g)		"
Poly-unsaturated (g)		"
Carbohydrate (g)	<0.1	"
Of which Sugars (g)	0.0	"
Fibre (g)	0	"
Sodium (mg)	1400	"
Salt Equivalent (g)	3.6	calculated

PACKAGING

COMPONENT	MATERIAL	DIMENSIONS	WEIGHT(g)	Is supplier BRC/IoP?
Vac Pack	Food Grade PA / PE	210 x 650mm	34g	NO
Board	Food grade board	170 x 565	82g	
Outer Case	White Carton with Label	600 x 380 x 150mm	1020g	NO

INNER LABEL

D-CUT SMOKED ATLANTIC SALMON SIDE
SALMO SALAR FARMED IN SCOTLAND/NORWAY/CHILE/ICELAND

1 KG NET WEIGHT

Defrost overnight in refrigerator or @ room temperature for 4 hours
Once defrosted store @ 0-2 c and use within 5 days

INGREDIENTS: SALMON *(FISH)*, SALT, OAK SMOKE ATLANTIC SALMON (SALMO SALAR)
Av. nutritional values: Energy 769kJ(184kcal); Fat 10.1g, of which saturated fat 2.1g;
Carbohydrate 0.5g, of which sugar 0.5g; Protein 22.8g; Salt 2.9g
Allergy advice: See Ingredients list in *(..)* G.R.BUNNING & CO, THETFORD, IP25 7SH, ORIGIN:UK

KEEP FROZEN AT -18c
ONCE DEFROSTED DO NOT REFREEZE

GB AH014

5 060060 120372

SIZE: BATCH NO: BEST BEFORE:

OUTER CASE LABEL

10 x 1kg SMOKED SALMON SIDES
D - CUT SIDES OAK SMOKED

Defrost overnight in refrigerator or at room temperature for 4 hours
Once defrosted store at 0-2 c and use within 5 days

INGREDIENTS: SALMON *(FISH)*, SALT, OAK SMOKE FARMED ATLANTIC SALMON (SALMO SALAR)
FARMED ICELANDIC SALMON (SALMO SALAR)
Av. nutritional values: Energy 769kJ(184kcal); Fat 10.1g, of which saturated fat 2.1g;
Carbohydrate 0.5g, of which sugar 0.5g; Protein 22.8g; Salt 2.9g
Allergy advice: See Ingredients list in *(..)* G.R.BUNNING & CO, THETFORD, IP25 7SH


KEEP FROZEN AT -18c
ONCE DEFROSTED DO NOT REFREEZE

GB AH014

5 060060 120372

SIZE: BATCH NO: BEST BEFORE:

ISSUED BY: NICK KIRBY

 <small>FAMOUS FOR FISH SINCE 1937</small>	FISH PRODUCT SPECIFICATION	Version No: 2	Issue Date: 31.08.2022
		Product Name: Skin On Smoked Atlantic Salmon D-cut sides 1kg x 10 per case	Ref: FPS057

PALLETISATION

Number of Packs per Layer:	12
Number of Layers:	5
Number of Packs per Pallet:	60
Height of Loaded Pallet (max 1.65m inc. pallet):	Max 1.7m
Weight of Loaded Pallet:	760kg
Pallet Material:	Wooden Food Grade
Additional Information:	INNER: 5060060120020
Additional Information:	OUTER: 5060060120372

SPECIFICATION AUTHORISATION

On behalf of Smales Ltd:

PRINT NAME:	Sally Johnson
SIGN NAME:	<i>S.A. Johnson</i>
POSITION:	Technical Manager
DATE:	31.08.2022

On behalf of customer / Supplier:.....

PRINT NAME:	
SIGN NAME:	
POSITION:	
DATE:	

**This page must be fully signed off by all parties before consignment arrives in UK/ at cold store
A signed copy of this document must be held by both companies**

ISSUED BY:	NICK KIRBY
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