



# PRODUCT SPECIFICATION

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Product Name:	PREMIUM ICELANDIC S/L D-CUT SMOKED SALMON SIDES 10X1KG
Product Legal Name:	Skinless D-CUT Sliced Smoked Salmon
Accreditation	BRC
Sykes Code:	250067
Health Mark	IS H 214 EFTA
Customer:	n/a
Product Brand:	Premium Iceland
Species:	Salmo Salar
Country of Origin	UK
Ingredients declaration:	Salmon (Fish) (Salmo Salar) (97%), Salt, Oak Smoke
Allergens (highlighted in ingredients list):	Fish
MAY CONTAIN WARNING	None
Size/Grade/Count:	D-Cut
Target Glaze:	0%
Additives/Processing aids	Oak Smoke
Shelf Life (months):	18 Months
Farmed/Wild caught:	Farmed in Iceland
FAO area (for wild caught only)	Farmed in Iceland
Method of Catch:	Farmed in Iceland

## PACKAGING

	INNER		OUTER
Inner packaging description:	Food grade PA/PE polythene vacuum pouch. Food grade board	Outer case description:	Food grade cardboard carton
Inner packaging dimensions L x W x H (mm)	210x650	Outer Case Dimensions mm (LxWxH):	552x336x102
Inner Barcode:	5694523500205	Outer Case Barcode:	5694523500212
Pack Weight - Net:	1kg	Net Case Weight (product net weight x number of packs per outer) KG:	10
Pack Weight - Gross:	1kg	Gross Case Weight KG:	10.0

## CASE & PALLET CONFIGURATION

No of packs per case:	10	No. cases / Pallet	96
No. Cases / Layer	8	Pallet Height (m) (including pallet)	1.38
No. Layers / Pallet	12	Total Pallet Weight (Kg) (including packaging & pallet)	1085.44

## INNER & OUTER CODING & PICTURES

Inner packaging Coding:	Product Name – Latin Name – Catch Method – Catch Area – Net Weight – List of Ingredients – Allergens – Size – Batch Number – Best Before Date (BBD) – Special Storage Instructions / Conditions – Nutritional Declaration – Factory Approval Number (EC) – Business Name and Postcode
Outer Case Coding:	Product Name – Latin Name – Catch Method – Catch Area – Net Weight – List of Ingredients – Allergens – Size – Batch Number – Best Before Date (BBD) – Special Storage Instructions / Conditions – Nutritional Declaration – Factory Approval Number (EC) – Business Name and Postcode



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ORGANOLEPTIC PROPERTIES		
	ACCEPTABLE	REJECT
APPEARANCE	Well frozen packaged box, free from extraneous matter, vacuum seal intact, orange / pink colour	Poorly frozen product, dehydrated, damaged, containing extraneous matter
AROMA	Smoky, oily.	Rancid
FLAVOUR	Smoky, oily.	Rancid, sour
TEXTURE	Firm, moist	Dry, tough
Storage instructions	Store at or below -18°C. Once defrosted consume within 3 days.	
Safety advice/ warnings	Although every effort has been made to remove bones, some small bones or fragments may remain.	
Defrost instructions	Thaw in refrigerator for 12 hours or defrost at room temperature for 2 hours.	
Cooking Instructions	N/A	

QUALITY ATTRIBUTES			
Test	Measure	Acceptable	Reject
Glaze (by Codex Method)	%	0%	0%
Size / Count	/Lb or /Kg	D-Cut	Outside of agreed grade
CW Bits (<15mm or <10mm)* WW Broken (<4 segments)	% by weight or count/bag	n/a	n/a
Clumps (>3 shrimp frozen together)	% by weight or count/bag	n/a	n/a
Intrinsic Foreign Matter (shell, eyes, legs etc.)	Count (/Kg or /bag)	n/a	n/a
By-Catch	Count / Kg	n/a	n/a
Discolouration / Yellowing	% by weight or count/bag	n/a	n/a
Whole Veins	Count/454g	n/a	n/a
Veins Segments 2-4 (max 12mm)	Count/454g	n/a	n/a
Veins Segments 5 - 6 (max 15mm)	Count/454g	n/a	n/a
Black Spots / necrosis / parasites	% by weight or count/bag	n/a	n/a
Dehydration	Count / Kg	n/a	n/a
Extrinsic Foreign Bodies (plastic, metal etc.)	Count / Kg	n/a	n/a
OTHER QUALITY	BONES BLOODSPOT BRUISING PARASITES GLAZE	None No evidence of No evidence of No evidence of None	More than 5 bones per Kg Evidence of Evidence of Evidence of Any

NUTRITIONAL INFORMATION			
TYPICAL VALUES AS SOLD	PER 100G	*RI AVERAGE ADULT	%RI FOR AN AVERAGE ADULT
ENERGY kJ	769	8400	14%
ENERGY kcal	184	2000	15%
FAT	10.1	70	31%
OF WHICH SATURATES	2.15	20	15%
CARBOHYDRATES	0.6	260	0%
OF WHICH SUGARS	0.1	90	0%
PROTEIN	22.8	50	48%
SALT	2.97	6	53%

\* Reference intake of an average adult (8400 kJ/2000 kcal)



<b>MICROBIOLOGICAL TESTING</b>			
Frequency	6 Months		
Test	Measure	Target	Reject
TVC (30°C/72hours)	cfu/g	<10,000	>100,000
Enterobacteriaceae	cfu/g	<10	>100
Staphylococcus aureus	cfu/g	<20	>100
E.coli	cfu/g	N/A	N/A
Coliforms	cfu/g	N/A	N/A
Salmonella spp	cfu/25g	ND in 25g	Pos in 25g
Listeria spp	cfu/25g	ND in 25g	Pos in 25g
Vibrio spp	cfu/25g	N/A	N/A
Clostridium Perfringens	cfu/25g	<10	>100
Other Micro	N/A	N/A	N/A

<b>OTHER PRODUCT INFORMATION</b>			
CONTAINS	YES/ NO/ SOURCE	CONTAINS	YES/ NO/ SOURCE
GARLIC	No	GENETICALLY MODIFIED ORGANISMS	No
MAIZE	No	FERMENTATION PRODUCTS AND/OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	No
COCONUT	No	IRRADIATED MATERIAL/ INGREDIENTS/ PACKAGING	No
YEAST/ YEAST DERIVATIVES	No	PRESERVATIVES	No
HYDROGENATED FATS / OILS	No	ANTIOXIDANTS	No
PALM OIL	No	ARTIFICIAL PRESERVATIVES	No
ADDED SUGAR	No	FLAVOURINGS	No
ADDED SALT	Yes	ARTIFICIAL/NATURE IDENTICAL FLAVOURINGS	No
SULPHUR DIOXIDES AND SULPHITES BELOW 10 PPM	No	MSG	No
GLUTEN AND THEIR DERIVATIVES BELOW 20 PPM	No	OTHER FLAVOUR ENHANCERS	No
LECITHIN	No	ARTIFICIAL SWEETENERS	No
HISTAMINE	No	COLOURS	No
BENZOATES	No	ARTIFICIAL/ NATURE IDENTICAL COLOURS	No
BHA/ BHT	No	AZO DYES	No

<b>SUITABILITY INFORMATION</b>		
SUITABLE FOR	YES/NO	DETAILS
COEALJACS	Yes	Not certified
KOSHER	No	Not certified
MUSLIMS/HALAL	No	Not certified
VEGETARIANS	No	Contains Seafood
VEGANS	No	Contains Seafood

<b>ADDITIONAL INFORMATION</b>
None

<b>WRITTEN BY</b>	
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<b>Revision History</b>
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Issue 1 (02/12/2021) - New Format Spec  
Issue 2 (17/06/2022) - amended nutritional information