

## PRODUCT SPECIFICATION

<b>Product description</b>	<b>Mild Smoked Salmon Sliced – Packs 100g; 200g - Kenmare Select</b>
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<b>Supplier</b>	Kerry Fish (IRE) U.C. Renard Caherciveen Co. Kerry Ireland +353669472177
<b>EU Number</b>	IE KY0017EC
<b>Product</b>	Smoked Salmon
<b>Latin Name</b>	Salmo Salar
<b>Declared weight</b>	100g Pack or 200g Pack
<b>Species</b>	Atlantic Salmon
<b>Origin country</b>	Faroe Islands
<b>Suppliers</b>	Raw material is only from approved suppliers.
<b>Catch area</b>	North east Atlantic
<b>Catch method</b>	Farmed
<b>Storage</b>	Optimum conditions are 0-4°C
<b>Shelf life</b>	30 days from production

**QUALITY TARGETS:**

<b>Attributes</b>	<b>Target</b>	<b>Tolerance</b>	<b>Reject</b>
<b>Individual weights</b>	220 - 550g	TNE1 & TNE2 method	TNE1 & TNE2 method
<b>Flavour</b>	Aromatic mild to medium smoke, low salt to medium salt		Excess salt, fishy taste on Day1 of shelf life, overpowering smoky taste
<b>Texture</b>	Firm to soft, chewy, oily mouth feel		Dry, fibrous excess oil
<b>Colour</b>	Typical dark to bright brick orange colour with natural variations		Large variation in colour
<b>Aroma</b>	Fresh mild smoke		Overpowering smoky or strong fishy odour or any other off odours
<b>Bloodspots/Bruising</b>	Absent		>5%
<b>Gut and/or Intestine</b>	Absent	None	Present
<b>Freezer defects/Burns</b>	Absent	None	Present
<b>Foreign materials</b>	Absent	None	Present
<b>Presentation</b>	Sliced Salmon in 100g Pack or 200g Pack		Poor presentation

**INGREDIENTS:**

<b>Nutritional declaration</b>	Salmon (Fish), Salt
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<b>Ingredient</b>	<b>Country of Origin</b>	<b>% in product</b>
Salmon	Faroe Islands	96.5%
Salt	UK/EU	3.5% (3.5% WPS)

**ALLERGENS CONTAINED:**

Cereals/Gluten	N	Fish	Y	Molluscs	N	Soya	N
Crustaceans	N	Lupins	N	Nuts	N	Sesame	N
Egg	N	Milk/Lactose	N	Peanuts	N	Celery	N
Mustard	N	SO2	N	GMO Free	Y		

**MICROBIOLOGICAL STANDARDS:**

	<b>Target</b>	<b>Reject</b>
<b>TVC/G (30°C)</b>	<10 <sup>4</sup> /g	>10 <sup>6</sup> /g
<b>Coliforms</b>	<100/g	>1.000/g
<b>Escherichia Coli</b>	<10/g	>100/g
<b>Staphylococcus aureus</b>	<20/g	>100/g
<b>Salmonella</b>	Absent in 25g	Present in 25g
<b>Listeria spp.</b>	Absent in 25g	Present in 25g
<b>C. perfringens</b>	<10/g	>100/g

**NUTRITIONAL INFORMATION:**

<b>Per 100g</b>	<b>Calculated</b>	<b>UOM</b>
<b>Calories</b>	193	kCal
<b>Total Fat</b>	11	g
<b>-saturated fatty acids</b>	3.9	g
<b>-Omega3</b>	1.9	g
<b>Total Carbohydrate</b>	0.8	g
<b>Sugars</b>	0	g
<b>Protein</b>	22.8	g
<b>Salt</b>	2.7	g

## **TRACEABILITY:**

All incoming fish is issued with a batch number that can be traced throughout the process and is recorded on incoming and all dispatched goods. No product will leave Kerry Fish (IRE) U.C. without this information. Each pack is labelled with :

- Product name
- Description
- Country of origin
- Best before date
- Ingredients
- Batch code
- Storage conditions
- Licence number

### **Traceability Coding:**

#### **A. Fresh Fish**

Fresh fish direct from boat is labelled with a unique batch number when weighed at the intake scales or with 3rd party supplies a data file with the information is uploaded from the supplier if possible or the weights of the products entered manually. This number and other information is recorded in the **Goods Inwards Record Fish and on the Emydex server** and consists of:

- **boat name / reg**
- **FAO alpha code**
- **port of landing**
- **date of catching and landing**
- **species**
- **catch area**
- **fishing method**
- **presentation**
- **chilled or frozen**
- **grade**
- **weight**
- **freshness grade**

This batch number remains with the fresh fish throughout the processing or packing after processing the information is re-entered into the packing station and a new label generated with product details i.e.: fillets with the same batch number on despatch to customers or own retail outlets. The label is scanned as product is dispatched and assigned to a customer this information is also uploaded to the Emydex server to provide full traceability from customer back to boat or 3rd party supplier a copy of landing reports per boat is kept on file also production input reports and production output reports.

## B. Smoked Fish

The assigned fresh fish batch number (see A.) is recorded as “Origin” on the **Smoked Fish Processing Record**.

The smoked fish (on production day) is assigned one final batch number. This number is recorded on the **Smoked Fish Processing Record** and consists of:

<b>Julian Day Code</b>	<b>+</b>	<b>Year</b>	<b>=</b>	<b>Batch Number</b>
<b>196</b>	<b>+</b>	<b>2017</b>	<b>=</b>	<b>19617</b>

(for the 15<sup>th</sup> of July 2017)

This batch number remains with the smoked fish (on the label and outer cases) throughout the processing and despatch to customers and own retails outlets.

### Acceptance of this specification:

Supplier	Kerry Fish (IRE) U.C.	Signature	Customer		Signature
Date			Date		

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Draft by : Milos Fischer	Approved by : Ronan Quinlan	Effective date : 02.06.2017	
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