



**Welmar Pacific, LLC.**  
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**Seattle, WA 98116**  
**USA**

**Welmar Seafood B.V.**  
**Tromplaan 5**  
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**The Netherlands**  
**Phone: ++31(0) 78 68 13786**

**PRODUCT SPECIFICATIONS**

<b>Date of issue: July 2022</b>
PRODUCT: <b>MSC H&amp;G Chum</b>
SIZES: <b>4/6lbs, Under 6lbs, 6/9lbs, 6+lbs, 9+lbs</b>
PRODUCT INFORMATION: <b>PMC, DARK CHUM OR SBR</b> <b>IQF</b> <b>H&amp;G</b>
GLAZE: <b>Protective glaze / 5% non-compensated</b>
LATIN NAME: <b>Oncorhynchus keta</b>
RAW MATERIALS: <b>Frozen H&amp;G Chum Salmon</b>
CATCH METHOD / CATCH AREA: <b>Gillnet or Seine / Northeast Pacific Ocean (FAO67)</b>
PROCESS FLOW: <b>Receiving, (sorting), butchering, cleaning, washing, quality grading, freezing, glazing, packing, weighing, labeling, frozen storage, shipping.</b>
PRESENTATION & PACKAGING: <b>IQF frozen fully cleaned fish</b> <b>Packed in totes or 50 lbs cartons</b> <b>Or repacked in 25kg cartons (24 or 27 on a europallet)</b>
LABEL:  Example label, (label can vary per supplier) After repacking  Frozen MSC Salmon H&G Chum 4/6lbs – PMC Oncorhynchus keta Origin: USA Lot no.: ..... Catch Area: Northeast Pacific Ocean (FAO67) Catch method: Gill net caught Packaging: IQF in cartons Glazing: 5% non-compensated Net weight: 25kg Keep frozen at minimum -18°C Never refreeze a thawed product First freezing date: ..... Production date: ..... Best before date: ..... MSC: .....  EU Plant reg. no: ..... (if applicable)  Imported by: Welmar Seafood B.V., Tromplaan 5, 3342 TR, Hendrik Ido Ambacht, The Netherlands
INGREDIENTS: <b>100% Chum salmon</b>
ALLERGENS: <b>Fish</b>



**GENERAL:**

**No additives allowed. No soaking allowed. No added chemical or physical ingredients allowed**  
**Frozen product should be kept at -18 °C at all times.**  
**Packing material shall be suitable for food products.**  
**Never refreeze a thawed product.**  
**To be fully cooked before consumption.**

**PRODUCT IMAGE:**

Examples:

PMC



SBR



**ORGANOLEPTIC CHARACTERISTICS:**

<b>Condition : Frozen</b>	<b>Smell : No off odour</b>
<b>Colour : Pale to medium colour flesh</b>	<b>Texture : Firm</b>
<b>Flavour : Natural</b>	

**MICRO REQUIREMENTS**

<b>Microbiology</b>	<b>Target</b>	<b>Limit</b>	<b>Unit</b>	<b>Method</b>
TPC	< 100.000	< 1.000.000	CFU/G	ISO 4833-1 (Q)
STAPH AUREUS	< 100	< 1.000	CFU/G	ISO 6888-2 (Q)
E COLI	< 10	< 100	CFU/G	ISO 16649-2 # (Q)
ENTEROBACTERIA	< 1.000	< 10.000	CFU/G	ISO 21528-2 (Q) (2)
SALMONELLA		Absent in 25gr	Gr.	ISO 6579 # (Q)
LISTERIA	Absent in 25gr	< 100	CFU/G	ISO 11290-1 # (Q)
HISTAMINE (only for Tuna)	< 100	< 200	MG/KG (PPM)	

According European Hygienic legislation No. 2073/2005 of the European Commission, no microbiological criteria are stated for raw (fresh or frozen) fish product. The above mentioned standards are therefore an indicator for quality.



<b>Nutrition Facts – Chum salmon*</b>		Source: Nutritiondata.self.com
Serving Size 100gr		
<b>Energy</b>		519 kJ /124 kcal
<b>Total Fat</b>		<b>3.7 gr.</b>
Saturated Fat		0,5 gr.
<b>Total Carbohydrate</b>		<b>0 gr.</b>
Sugars		0 gr.
<b>Proteins</b>		<b>20.7 gr.</b>
<b>Salt*</b>		<b>147.5 mg.</b>

\*Fish is a natural product, nutritional values can vary by season, gender, feed and age.

\*\*The salt content is exclusively due to naturally occurring sodium.

Quality and food safety is one of our core values of our company. Therefore we prefer GFSI- certified suppliers, but we are also provided by non-certified suppliers.

The information here in is believed to be correct but no warranty is given. Customers should conduct tests to determine the suitability for their specific needs.

WELMAR SEAFOOD B.V.