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## PRODUCT SPECIFICATIONS

<b>Date of issue: August 2022</b>				
PRODUCT: <b>MSC Sockeye salmon fillets</b>				
SIZES: <b>600/900gr.</b>				
PRODUCT INFORMATION: <b>Trim D Skin on PBO</b>				
GLAZE: <b>No glaze</b>				
LATIN NAME: <b>Oncorhynchus nerka</b>				
RAW MATERIALS: <b>Seafrozen H&amp;G Alaska Sockeye Salmon</b>				
CATCH METHOD / CATCH AREA: <b>Gillnet / Northeast Pacific Ocean (FAO67)</b>				
PROCESS FLOW: <b>Receiving, (sorting), butchering, cleaning, washing, quality grading, freezing, glazing, packing, weighing, labeling, frozen storage, shipping, frozen storage, transport, receiving, defrosting, filleting, vacuum packing, freezing, packing in cartons.</b>				
PRESENTATION & PACKAGING: <b>Vacuum packed. Packed in cartons with variable weight.</b>				
LABEL:  <b>MSC NO°1 Sockeye Salmon fillets skin-on PBO D-Trim Latin name: Oncorhynchus nerka Caught in the Northeast Pacific, FAO67 – Origin: USA Fishing method: (GND), gill nets and similar nets Packaging: individual vacuum packed Size: 600/900gr.</b>  <table><tr><td><b>First freezing:</b> .....</td><td><b>Production date:</b> .....</td><td><b>Best before date:</b> .....</td><td><b>LOT no.</b> .....</td></tr></table> <b>Net weight 16,400 kg (varies per carton)</b>  <b>Storage: in *** -compartment at least -18°C Consume only in cooked state! Do not refreeze again after defrosting! Produced for: Welmar Seafood B.V. Tromplaan 5, 3342 TR H.I. Ambacht</b>	<b>First freezing:</b> .....	<b>Production date:</b> .....	<b>Best before date:</b> .....	<b>LOT no.</b> .....
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INGREDIENTS: <b>100% Sockeye salmon</b>				
ALLERGENS: <b>Fish</b>				
GENERAL: <b>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. Although we take considerable care during processing, it is possible that in exceptional cases a bone may be left in the product.</b>				



PRODUCT IMAGE:



ORGANOLEPTIC CHARACTERISTICS:

<b>Condition : Frozen</b>	<b>Smell : No off odour</b>
<b>Colour : Red salmon</b>	<b>Texture : Firm</b>
<b>Flavour : Natural</b>	

MICRO REQUIREMENTS

Microbiology	Target	Limit	Unit	Method
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.

**Nutrition Facts – Sockeye salmon\***

Source: Nutritiondata.self.com

Serving Size 100gr

<b>Energy</b>	641 kJ /153 kcal
<b>Total Fat</b>	<b>7.3 gr.</b>
Saturated Fat	1 gr.
<b>Total Carbohydrate</b>	<b>0 gr.</b>
Sugars	0 gr.
<b>Proteins</b>	<b>21.9 gr.</b>
<b>Salt**</b>	<b>150 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.

RF-002.10

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