

PRODUCT SPECIFICATION
MSC Atlantic industrial
Salmon



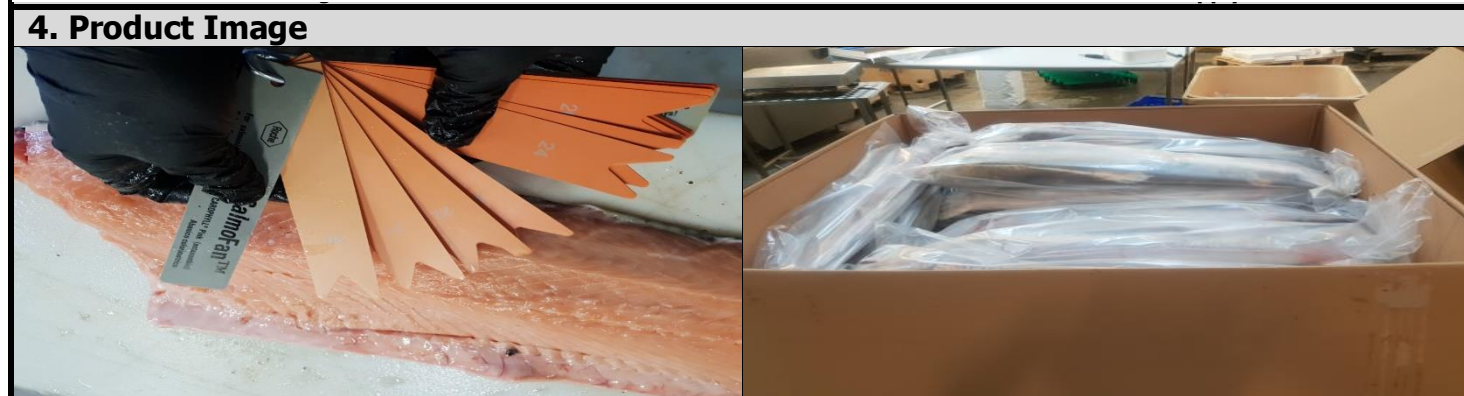
| | | | |
|---------------------------|--------------------|---------------------|----------------------------|
| Scientific Name/s: | <i>Salmo Salar</i> | Description: | <i>Industrial B Salmon</i> |
|---------------------------|--------------------|---------------------|----------------------------|

| | | | |
|--|--|-------------------|-----------------------|
| 1. Product | | | |
| Catch Area & FAO No's Country of Origin | <i>NE Atlantic Ocean, FAO 27 Va2</i> | Ingredients | <i>Salmon salar</i> |
| Unit | <i>IWP</i> | Weight | <i>5+</i> |
| Glaze | <i>No</i> | Salt percentage | |
| Product Temperature | <i>-18°C or Colder</i> | Shelf Life | <i>24 months</i> |
| Storage Temperature | <i>-22°C or Colder</i> | Production Method | <i>Frozen at land</i> |

| | | | |
|---------------------|------------------------------|------------------------|---------------------------|
| 2. Packaging | | | |
| Inner Type | <i>Plastic bag</i> | Colour | <i>light</i> |
| Outer Type | <i>Master box 400-500 kg</i> | Units/Weight per Outer | <i>400-500 master box</i> |

| | | |
|---|------------------------|--|
| 3. Label Requirements | | |
| No supplier information unless agreed beforehand with Arctic Ocean Seafood ehf in writing | INNER PACKAGING | OUTER PACKAGING |
| | | <ol style="list-style-type: none"> 1. Scientific Name/Common Name/Product Description/Production Method 2. Production Date: day, month, year (dd/MM/YYYY) 3. Lot N°: 4. Best Before Date: 5. Net Weight: 6. Produced for Arctic Ocean Seafood ehf 7. Store at -18°C or Colder 8. Catch Area, sub-area & FAO No's/Country of Origin 9. Approval N° |

4. Product Image



5. Physical Standards

| Analysis | Acceptable Limits | Unacceptable Limits |
|--------------------|-------------------------|----------------------------------|
| Weight Range/Count | | Under weight from packing list. |
| Appearance | <i>Well kept Salmon</i> | <i>Poorly kept Salmon blocks</i> |
| Bones | <i>allowed</i> | <i>N/A</i> |
| Skin | <i>allowed</i> | <i>N/A</i> |
| Bloodspot | <i>N/A</i> | <i>N/A</i> |
| Bruising | <i>N/A</i> | <i>N/A</i> |
| Parasites | <i>N/A</i> | <i>N/A</i> |

6. Processing Standards, Hygiene and Handling

Product for human consumption requires to be processed according to EU legislation. Standard HACCP & Good Manufacturing Practice. Product to be fully traceable. The final product shall be free from any foreign material.

PRODUCT SPECIFICATION
MSC Atlantic Industrial
Salmon



ARCTIC
OCEAN FOOD

| 7. Assessment of Fish Quality | | | | | |
|---|----------------------------|-----------|--|----------------------------|--------------------------------------|
| Analysis | Frozen | | Thawed | | Cooked |
| Appearance | <i>Well kept Salmon</i> | | <i>Well kept Salmon.</i> | | <i>Good moist texture.</i> |
| Odour | <i>No odour</i> | | <i>No odour,</i> | | <i>Good and fresh.</i> |
| Flavour | | | | | <i>Good salmon flavor</i> |
| Texture | | | <i>Firm</i> | | <i>Firm with good moist texture.</i> |
| Colour | <i>Pink/Red</i> | | <i>Pink/Red</i> | | <i>Pink/Red</i> |
| 8. Microbiological & Chemical Standards | | | | | |
| Analysis | Target | | Reject | | Frequency |
| TVC @ 30°C for 48 Hours | $<10^5$ | | $>10^6$ | | <i>Each consignment</i> |
| Coliform | $<10^3$ | | $>10^4$ | | <i>Each consignment</i> |
| E. Coli | <10 | | >100 | | <i>Each consignment</i> |
| Staph Aureus | <20 | | >500 | | <i>Each consignment</i> |
| 9. Nutrition Information | | | | | |
| | Typical Values/100g | | | Typical Values/100g | |
| Energy KJ | <i>924</i> | | Saturated fat | <i>2,5</i> | |
| Energy Kcals | <i>187</i> | | | | |
| Protein | <i>19,3</i> | | | | |
| Calcium | | | | | |
| Carbohydrate | <i>11</i> | | | | |
| Total Sugars | <i>0</i> | | | | |
| Added Sugars | <i>0</i> | | | | |
| Fat | <i>1,7</i> | | | | |
| 10. Transport & Storage | | | | | |
| Product is to be transported and stored at a minimum of -18°C except for brief fluctuations down to -15°C during loading and unloading. | | | | | |
| 11. Warranty | | | | | |
| Product supplied to Arctic Ocean Seafood ehf shall be produced according to all relevant EU legislation and to the requirements of this specification. Certificates of analysis should be available on request. | | | | | |
| 12. Intolerance Data | | | | | |
| The information used in this section helps provide critical data regarding product ingredients. | | | | | |
| CATEGORY | YES | NO | CATEGORY | YES | NO |
| Free from all additives | <i>YES</i> | | Free from genetically modified organisms & ingredients | <i>YES</i> | |
| Free from artificial preservatives | <i>YES</i> | | Free from all nut & nut derived products | <i>YES</i> | |
| Free from artificial flavours/enhancers | <i>YES</i> | | Free from all antibiotics/antimicrobials | <i>YES</i> | |
| Free from anti oxidants | <i>YES</i> | | Free from all pesticides/residues | <i>YES</i> | |
| Free from colours, natural/added | <i>YES</i> | | | | |
| Free from sweeteners | <i>YES</i> | | Allergen: Contains fish | | |

PRODUCT SPECIFICATION
MSC Atlantic industrial
Salmon



ARCTIC
OCEAN FOOD

13. Raw material photographic:

