

PRODUCT INFORMATION

Product name	Wild red salmon
Legal name	Wild red salmon (<i>Oncorhynchus nerka</i>)
Article number Gloe & Zeitz	0566
EAN code	8710535005044
Product brand	DEEPBLUE
Product description	Salmon packed in natural juices

INGREDIENTS IN FINAL PRODUCT (CONFIRM EG/1169/2011)

Ingredients	Ingredients GMO free?	Country of origin
Sockeye salmon	yes	USA
Salt	yes	USA

INGREDIENT DECLARATION (as declared on packaging)

English: Wild red salmon	Ingredients: Sockeye salmon (99%) (FISH) <i>Oncorhynchus nerka</i> , salt.
Dutch: Wilde rode zalm	Ingrediënten: Sockeye zalm (99%) (VIS) <i>Oncorhynchus nerka</i> , zout.
German: Wilder roten Lachs	Zutaten: Sockeye Lachs (99%) (FISCHE) <i>Oncorhynchus nerka</i> , Salz.
French: Saumon rouge sauvage	Ingrédients: saumon Sockeye (99%) (POISSON) <i>Oncorhynchus nerka</i> , sel.

CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Parameter	Value
Moisture	68,7
Ash	2,7
Salt	0,8-1,5 %
Added sugar	
Size	
Defects	free from
Foreign bodies (glass, metal wood, plastics)	free from
Taste	No off taste characteristic of decomposition. Must be typical of canned salmon
Smell	No off smell characteristic of decomposition. Must be typical of canned salmon
Colour	Must be typical of the species
Appearance	Fill shall be of a transverse cut, such that the backbone is parallel with the vertical axis of the can.

FOR FISH PRODUCTS

Trade name	Wild red salmon
Latin name	Oncorhynchus nerka
Fishing methods	Surrounding nets and lift nets / Gillnets and similar nets
Fishing area (FAO area)	FAO 67
Certificates (Dolpin safe, MSC)	MSC

MICROBIOLOGICAL DATA

This product is commercially sterile.

"Commercial sterility means the absence of microorganisms capable of growing in the food at normal non-refrigerated conditions at which the food is likely to be held during manufacture, distribution and storage"

(Ref: Codex Alimentarius Commission (WHO/FAO) CAC/RCP 40-1993)

RISKS AND HAZARDS

All products which are traded by Gloe & Zeitz meet legislations which are applicable for the product groups. Besides this, the products also meet all legislations which are applicable for food products in general. Gloe & Zeitz are required by the HACCP-law to identify risks and to secure those risks.

Gloe & Zeitz monitor the quality and food safety of their (imported) products; possible risks are residue pesticide, heavy metals and microbiological and/or chemical contamination.

Gloe & Zeitz put in their contracts with suppliers that all products must be meet the applicable EU legislation.

ALLERGENS (List issued by Food database v2.0-2011)

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)
1.1	UW	Wheat	✓		
1.2	NR	Rye	✓		
1.3	GB	Barley	✓		
1.4	GO	Oats	✓		
1.5	GS	Spelt	✓		
1.6	GK	Kamut	✓		
1	AW	<i>Gluten</i>	✓		
2.0	AC	Crustaceans	✓		
3.0	AE	Egg	✓		
4.0	AF	Fish		✓	
5.0	AP	Peanuts	✓		
6.0	AY	Soy	✓		
7.0	AM	Milk	✓		
8.1	SA	Almonds	✓		
8.2	SH	Hazelnuts	✓		
8.3	SW	Walnuts	✓		
8.4	SC	Cashews	✓		
8.5	SP	Pecan nuts	✓		
8.6	SR	Brazil nuts	✓		
8.7	ST	Pistachio nuts	✓		
8.8	SM	Macadamia / Queensland	✓		
8	AN	<i>Nuts</i>	✓		
9.0	BC	Celery	✓		
10.0	BM	Mustard	✓		
11.0	AS	Sesame	✓		
12.0	AU	Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	✓		
13.0	NL	Lupine	✓		
14.0	UM	Molluscs	✓		
20.0	ML	Lactose	✓		
21.0	NC	Cocoa	✓		
22.0	MG	Glutamate (E620-E625)	✓		
23.0	MK	Chicken meat	✓		
24.0	NK	Coriander	✓		
25.0	NM	Corn/maize	✓		
26.0	NP	Legumes	✓		
27.0	MC	Beef	✓		
28.0	MP	Pork	✓		
29.0	NW	Carrot	✓		

NUTRITIONAL VALUES BASED ON 100 G (DRAINED) PRODUCT

Nutrient	Value	Unit
Energy	614	kJ
Energy	146	Kcal
Fat	6,4	g
of which saturates	1,3	g
of which mono unsaturates	3,4	g
of which poly unsaturates	1,6	g
Carbohydrates	2,1	g
of which sugars	0,4	g
of which polyols		g
of which starch		g
Fibre	0	g
Protein	20	g
Sodium		g
Salt (= sodium x 2.5)	0,9	g

PACKAGING DETAILS

Net weight	418 g
Drained weight	
e-sign	yes
Number of Consumer Unit in Trade Unit	24
Explanation of the composition of production code / lot code	
Place of production code	on the can

EXPIRATION AND STORAGE CONDITIONS

Shelf life after production	5 years
Storage conditions after production	Ambient
Shelf life after opening can/jar	24 hours
Storage conditions after opening can/jar	Keep refrigerated in a covered non metallic bowl

GLOE & ZEITZ

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