

PRODUCT INFORMATION

Product name	Pink salmon
Legal name	Wild pink salmon (<i>Oncorhynchus gorbuscha</i>)
Article number Gloe & Zeitz	0584
EAN code	8710535005013
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
Pink salmon	yes	USA
Salt	yes	USA

INGREDIENT DECLARATION (as declared on packaging)

English: Wild pink salmon	Ingredients: Pink salmon (99%) (FISH) <i>Oncorhynchus gorbuscha</i> , salt.
Dutch: Wilde roze zalm	Ingrediënten: Roze zalm (99%)(VIS) <i>Oncorhynchus gorbuscha</i> , zout.
German:	Zutaten:
French: Saumon rose sauvage	Ingrédients: Saumon rose (99%) (POISSON) <i>Oncorhynchus gorbuscha</i> , sel.

CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

Parameter	Value
Salt	0,4 - 1,2 %
Foreign bodies (glass, metal, wood, plastics)	free from
Texture	Should be firm to slightly soft
Odor and flavor	No off odors or flavors characteristic of decomposition. Must be typical of canned salmon
Color	Should be typical of the species
Cleaning	Shall be practically free of fins, viscera, bruises and blood clots
Appearance	Fill shall be of a transverse cut, such that the backbone is parallel with the vertical axis of the can. Cans shall be reasonably free from cross fills and excessive pieces.

FOR FISH PRODUCTS

Trade name	Wild pink salmon
Latin name	Oncorhynchus gorbuscha
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 legislatio

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

LeDa	GS1 code	Allergen	Recipe without (Z)	Recipe contains	May contain
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	Gluten	✓		
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 nuts	✓		
8	AN	Nuts	✓		
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	517	kJ
Energy	123	Kcal
Fat	4,8	g
of which saturates	1,3	g
of which mono unsaturates	1,6	g
of which poly unsaturates	1,8	g
Carbohydrates	0,5	g
of which sugars	0,4	g
of which polyols		g
of which starch		g
Fibre	0	g
Protein	19	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	Plant number, year of production, species, date of pack
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

Name	Sharina Nandpersad
Function	Quality Assurance
Date	5-2-2018