BRØDR. REMØ AS

Fiskerstrandvegen 168, 6035 Fiskerstrand, Norway
Establishment approval M343 · Organisation number 937 600 119

PRODUCT SPECIFICATION

Atlantic salmon

Salmo salar · FAO SAL

IDENTITY

Product	Atlantic salmon
Scientific name	Salmo salar
FAO Alpha-3	SAL
HS 0302.14	Fresh or chilled, whole
HS 0303.13	Frozen, whole
HS 0304.41	Fresh or chilled fillets
HS 0304.81	Frozen fillets
HS 0305.41	Smoked, including fillets

ORIGIN

Country of origin	Norway
Production system	Marine net pen grow-out
Farm and harvest site	Identified per lot; available with the traceability record
Harvest date	Declared per lot

SIZE AND GRADING

HOG weight classes	1-2 kg (2.2-4.4 lb) · 2-3 kg (4.4-6.6 lb) · 3-4 kg (6.6-8.8 lb) · 4-5 kg (8.8-11.0 lb) · 5-6 kg (11.0-13.2 lb) · 6-7 kg (13.2-15.4 lb) · 7+ kg (15.4+ lb)
Basis	Gross weight of the head-on gutted fish, drained, without ice.
Fillet size bands	0.9-1.8 kg (2-4 lb) · 1.8-2.7 kg (4-6 lb) · 2.7-3.6 kg (6-8 lb)
Basis	Weight of the trimmed fillet. State the trim level with the band - the same raw fish yields a different fillet weight at Trim D than at Trim E.
Fixed-weight portions (metric)	100 g · 120 g · 140 g · 160 g · 180 g · 200 g
Basis	Target weight per piece. Tolerance and net-weight basis are agreed per contract.
Fixed-weight portions (imperial)	4 oz (113 g) · 5 oz (142 g) · 6 oz (170 g) · 7 oz (198 g) · 8 oz (227 g) · 10 oz (284 g)
Basis	Used in North American and some Middle East programmes. Stated as ounces, converted at 28.35 g.

Sizes, packing and specifications are confirmed at order confirmation.

PACKING

Fresh HOG	20 kg EPS box with ice
Fresh fillet	10 kg lined box, interleaved
Frozen portions	5-10 kg cartons, IQF or interleaved
Our packed formats	Vacuum-packed sides and sliced formats at 500 g and 0.8-1.2 kg, and 10 × ~1 kg cases
Pallet build	Cartons per pallet and pallet type confirmed at order - state EUR or half-pallet requirement in your RFQ

STORAGE AND SHELF LIFE

Fresh storage and transport	0 °C to +2 °C
Frozen storage	-18 °C or colder
Shelf life - our fresh fillet articles	Chilled 14 days; frozen 1 year
Shelf life - our smoked and cured articles	Smoked: chilled 42 days, frozen 1 year. Cured (gravad): chilled 32 days, frozen 1 year.
Minimum remaining shelf life at delivery	Contractual - state your requirement in the RFQ

CERTIFICATION

Certification	FSSC 22000, MSC CoC, ASC CoC, HACCP

DOCUMENTATION

Documentation	Health certificate, Product specification sheet, Packing list, ASC Chain of Custody evidence, Certificate of origin, Analysis report, Transport document (B/L, CMR, AWB)

Current version:
https://remoas.com/en/products/atlantic-salmon/

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