BRØDR. REMØ AS

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

PRODUCT SPECIFICATION

Smoked Atlantic salmon

Atlantic salmon (Salmo salar), cold smoked, whole side or sliced, vacuum packed, 500 g or 0.8-1.2 kg, produced at Fiskerstrand.

IDENTITY

Product	Smoked Atlantic salmon
Scientific name	Salmo salar
Product form	Sliced
Condition	Smoked, Hot smoked, Fresh / chilled, Frozen

TRADE ARTICLES

EPD 1915271	Smoked salmon, whole side, 0.8-1.2 kg - 0.8-1.2 kg
Art. 5525605	Smoked salmon, whole sides, 10 × approx. 1 kg - 10 × 1 kg
Art. 5988134	Smoked salmon, sliced, 500 g - 500 g
EPD 25323724	Juniper-smoked salmon, sliced, 500 g - 500 g
Art. 1878875	Juniper-smoked salmon, sliced, 0.8-1.2 kg - 0.8-1.2 kg
EPD 1952811	Juniper-smoked salmon, sliced, frozen, 0.8-1.2 kg - 0.8-1.2 kg
EPD 4916698	Smoked salmon, sashimi cut, 500 g - 500 g
EPD 4597407	Smoked salmon, Black & white, 500 g / 0.8-1.2 kg - 500 g
EPD 4597373	Chili and sesame marinated smoked salmon, sashimi cut, 500 g - 500 g
EPD 4219176	Smoked salmon Mexicana, 500 g - 500 g
EPD 1878917	Hot-smoked spiced salmon, cut, 0.8-1.2 kg - 0.8-1.2 kg
EPD 4597399	Najade smoked salmon, sashimi cut, 500 g / 0.8-1.2 kg - 500 g

PRODUCT SPECIFICATION

Process	Cold smoked; hot-smoked articles are identified separately
Cut	Whole side, sliced, or sashimi cut
Bones	Boneless
Production method	No injection and no artificial substances used in production
Packaging	Vacuum packed
Private label	Available - artwork, pack format and article setup agreed per programme

Sizes, packing and specifications are confirmed at order confirmation.

SIZE AND GRADING

Pack formats	500 g · 0.8-1.2 kg · 10 × 1 kg case
Basis	Net weight per consumer or catering pack.

PACKING

Consumer and catering packs	Vacuum packs at 500 g and 0.8-1.2 kg; 10 × 1 kg cases
Cartons per pallet	Confirmed at order

STORAGE AND SHELF LIFE

Chilled storage	Chilled - temperature stated on the pack
Shelf life	Chilled 42 days; frozen 1 year

ALLERGENS

Allergens	Contains fish. Salt used in curing. Full ingredient declaration is supplied per article.

CERTIFICATION

Certification	FSSC 22000, ASC CoC, HACCP

DOCUMENTATION

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

SALES CONTACT

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

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