

## KETA SALMON

Product name : Keta salmon  
Scientific name : *Oncorhynchus keta*  
Presentation : Gutted with or without head  
Ingredient : Keta salmon  
Method of catch : Wild caught  
Catching area : Pacific, Northeast (FAO 67)  
Fishing gear : Gillnets and similar nets  
Storage temperature : 0°C to 2°C  
Size : Various  
IUCN Red List Status : Not Evaluated

## PARAMETERS

### Chemical criteria :

Lead : <0,3 mg/kg  
Cadmium : <0,05 mg/kg  
Mercury : <0,5 mg/kg

### Microbiological criteria :

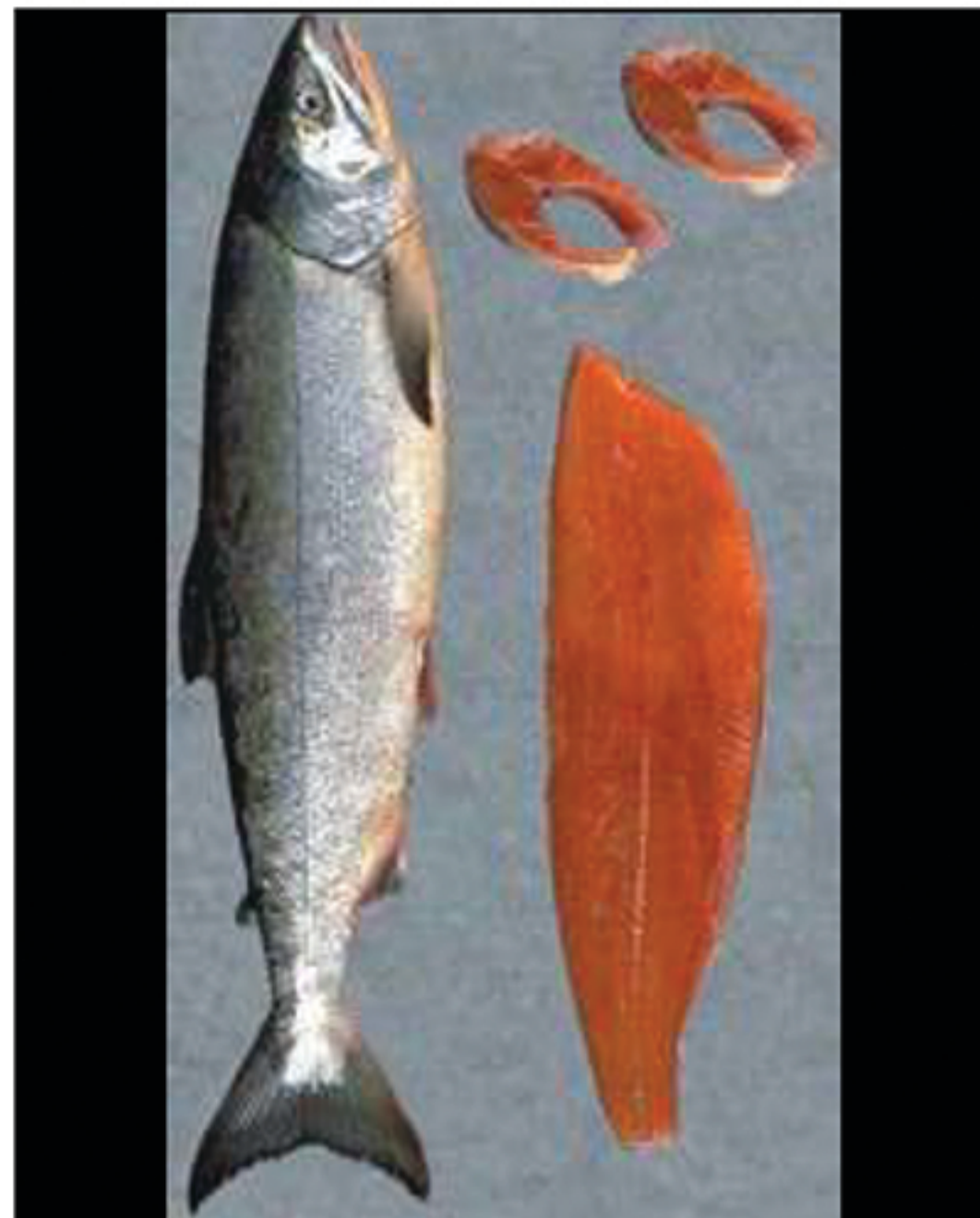
Aerobic plate count : <50 000 CFU/g  
Escherichia coli : <10 CFU/g  
Coagulase positive staphylococci : <1000 CFU/g  
Listeria monocytogenes : absence in 25g  
Salmonella : absence in 25g

## ORGANOLEPTIC PROPERTIES

Visual aspect : Skin color grades, bright, semi-bright and dark  
Smell : Indicative of wholesome fish  
Taste : Indicative of wholesome fish  
Texture : Firm

## PACKAGING

Net weight : 5-25 kg  
Packaging type : Polybags - Styrofoam  
- Complies with amended EC regulation 1935/2004  
- Complies with amended EC regulation 10/2011  
Refrigerant : Ice



## LABEL

Keta salmon  
Scientific name : *Oncorhynchus keta*  
Caught in Pacific, Northeast (FAO 67)  
Fishing gear : Gillnets and similar nets  
Origin : USA  
Keep refrigerated at 0°C to 2°C

### Commercial name :

France : Saumon keta du Pacifique  
Spain : Salmon keta  
Italy : Salmone keta