

KING SALMON

Product name : King salmon
Scientific name : *Oncorhynchus tshawytscha*
Presentation : Gutted with or without head
Ingredient : King 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
Fecal coliforms (44°C) : <10 CFU/g
Sulphite reducing anaerobic bacteria (46°C): <10 CFU/g
Coagulase positive staphylococci : <100 CFU/g
Listeria monocytogenes : absence in 25g
Salmonella : absence in 25g

ORGANOLEPTIC PROPERTIES

Visual aspect : The meat color may range from reddish-orange to pinkish-red
Smell : Indicative of wholesome fish
Taste : Indicative of wholesome fish
Texture : Firm to slightly soft flesh

PACKAGING

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



LABEL

King salmon fillet
Scientific name : *Oncorhynchus tshawytscha*
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 royal du Pacifique
Spain : Salmon real
Italy : Salmone reale