

SOCKEYE SALMON FILLET

Product name : Sockeye salmon fillet
Scientific name : *Oncorhynchus nerka*
Presentation : Fillet
Ingredient : Sockeye salmon
Method of catch : Wild caught
Catching area : Pacific, Northeast (FAO 67)
Fishing gear : Seines – Gillnets and similar nets
Storage temperature : 0°C to 2°C
Size : Various
IUCN Red List Status : Least Concern

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 : Characteristic of the species
Visual aspect : Orange to deep red color
Smell : Indicative of wholesome fish
Taste : Indicative of wholesome fish
Texture : Firm

PACKAGING

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



LABEL

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

Commercial name :

France : Saumon rouge du Pacifique
Spain : Salmon rojo
Italy : Salmone rosso