



*Loch Fyne GlobalGap fresh whole Scottish salmon. Farmed in Scotland in low density stocking conditions with the highest regard for animal welfare & ensuring minimal environment impact.*

| <b>Product Name</b>   | Fresh Salmon   | <b>Size / Grade</b>      | 4-5 kg             |
|---|--|--------------------------|--------------------|
| <b>Stock Code</b>   | FFSASM   | <b>Country of origin</b> | Farmed in Scotland |
| <b>Ingredients:</b> Scottish Farmed <b>Salmon (Fish)</b> (Salmo salar) 100% |  |                          |                    |
| <b>Allergens are identified in bold.</b>                                    |  |                          |                    |
| <b>Fresh Traded Shelf Life</b>  | 9 Days   | <b>at</b>                | 0-2 °C             |
| <b>If Frozen, store up to:</b>  | 6 Months   | <b>at</b>                | Below -25 °C       |
| <b>Use within</b>   | 3 days   | Of defrost               |                    |
| Sensory and Physical  | Description  |                          |                    |
| <b>Provenance:</b>  | Batch process produced exclusively from GlobalGAP certified Scottish farmed salmon. Provenance guarantee on all batches produced.  |                          |                    |
| GlobalGAP:  | GGN4056186335272   |                          |                    |
| Colour:   | Pink to red colour varying seasonally.   |                          |                    |
| Flavour:  | Delicate salmon flavour.   |                          |                    |
| Odour:  | No unusual odours or taints.   |                          |                    |
| Texture:  | Firm flesh / on cooking delicate but firm flakes of fish   |                          |                    |
| Overall appearance:   | Fresh whole salmon gutted and cleaned, with the head and tail left on. This product is GlobalGap approved. Loch Fyne branded gill tag.   |                          |                    |
| Serving notes:  | This product requires cooking prior to consumption. Suitable for professional sushi preparation depending on age/ shelf life at time of use.   |                          |                    |
| Farm Specification:   | <b>Superior Grade: -</b> <ul style="list-style-type: none"> <li>• Shape – No misshapen spines</li> <li>• Sexual Maturity- No signs of sexual maturity (such as pronounced kype, skin colour, thin belly)</li> <li>• Fin and Tail Condition - No more than one missing fin and tail complete</li> <li>• Flesh Texture – Firm (moderate firm) flesh texture</li> <li>• Eye Condition - Not more than one eye missing or damaged</li> <li>• Scale Condition – less than 10% over entire body</li> <li>• Skin Condition - Skin colour silver with transparent surface mucous</li> <li>• Gill Condition - Satisfactory gill colour</li> <li>• Wounds – no ulcers, non-infected wounds 2cm max</li> <li>• Colour - Flesh colour good 25+ SalmoFan Lineal</li> <li>• External Bloodspots – No major external bloodspots</li> <li>• Parasites - No lice damage, only 5 lice per fish max.</li> <li>• Odour - No unusual odour</li> <li>• Bleeding - Well bled</li> <li>• Gutting Quality -Fish gutted without internal damage and washed including kidney line</li> <li>• K Factor - &gt;0.9</li> <li>• Loch Fyne Gill tag attached to gill cover using nylon tag</li> </ul> |                          |                    |

| Nutritional Information  | per /50g          | per /100g       | RI for average adult |
|--------------------------|-------------------|-----------------|----------------------|
| Energy Value             | 382.5kJ/ 91.5Kcal | 765kJ/ 183 Kcal | 8400kJ/ 2000Kcal     |
| Total fat -              | 5.4g              | 10.8g           | 70g                  |
| Of which saturated       | 1.15g             | 2.3g            | 20g                  |
| Of which monounsaturated | 1.25g             | 2.5g            |                      |
| Of which polyunsaturated | 3.0g              | 6.0g            |                      |
| Carbohydrate - Total     | 0g                | 0g              | 260g                 |
| Of which sugars          | 0g                | 0g              | 90g                  |
| Fibre                    | 0g                | 0g              |                      |
| Protein                  | 9.95g             | 19.9g           | 50g                  |
| Salt                     | 0.05g             | 0.1g            | 6g                   |

Reference intake of an average adult (8400kJ/ 2000Kcal). RI- Reference Intake  
 Total Omega3: 1.5g/ 100g, of which DHA 600mg; EPA 400mg

**ALLERGENS IN PRODUCT**

| Product contains:         | Yes | No | Description if YES | Product contains:    | Yes | No | Description if YES |
|---------------------------|-----|----|--------------------|----------------------|-----|----|--------------------|
| Celery                    |     | √  |                    | Molluscs             |     | √  |                    |
| Cereals containing gluten |     | √  |                    | Mustard              |     | √  |                    |
| Crustaceans               |     | √  |                    | Nut and derivatives  |     | √  |                    |
| Egg and derivatives       |     | √  |                    | Peanuts              |     | √  |                    |
| Fish                      | √   |    | Salmon             | Sesame Seeds         |     | √  |                    |
| Lupin                     |     | √  |                    | Soya and derivatives |     | √  |                    |
| Milk and derivatives      |     | √  |                    | Sulphur dioxide      |     | √  |                    |

**ALLERGENS HANDLED IN PROCESSING AREA**

| PRESENT IN PROCESSING AREA? | Yes | No | Description if YES | PRESENT IN PROCESSING AREA? | Yes | No | Description if YES |
|-----------------------------|-----|----|--------------------|-----------------------------|-----|----|--------------------|
| Celery                      |     | √  |                    | Molluscs                    |     | √  |                    |
| Cereals containing gluten   |     | √  |                    | Mustard                     |     | √  |                    |
| Crustaceans                 |     | √  |                    | Nut and derivatives         |     | √  |                    |
| Egg and derivatives         |     | √  |                    | Peanuts                     |     | √  |                    |
| Fish                        | √   |    | Salmon             | Sesame Seeds                |     | √  |                    |
| Lupin                       |     | √  |                    | Soya and derivatives        |     | √  |                    |
| Milk and derivatives        |     | √  |                    | Sulphur dioxide             |     | √  |                    |

**ADDITIONAL INFORMATION**

| Product contains:              | Yes | No | Description if YES | Product contains:     | Yes | No | Description if YES |
|--------------------------------|-----|----|--------------------|-----------------------|-----|----|--------------------|
| Colours natural / artificial   |     | √  |                    | Added sugars          |     | √  |                    |
| Additives natural / artificial |     | √  |                    | Added salt            |     | √  |                    |
| Preservatives                  |     | √  |                    | Alcohol               |     | √  |                    |
| BHT/BHA                        |     | √  |                    | Caffeine              |     | √  |                    |
| Benzoates                      |     | √  |                    | Yeast and derivatives |     | √  |                    |
| TVP/HVP                        |     | √  |                    | Garlic                |     | √  |                    |
| Monosodium glutamate           |     | √  |                    | Other animal products |     | √  |                    |
| Oats and derivatives           |     | √  |                    | Maize and derivatives |     | √  |                    |

| Product suitable for: | Yes / No |                                     |
|-----------------------|----------|-------------------------------------|
| Lacto-ovo vegetarians | √        | Product contains fish               |
| Vegetarians           | √        | Product contains fish               |
| Vegans                | √        | Product contains fish               |
| Coeliacs              | √        |                                     |
| Lactose in-tolerants  | √        |                                     |
| Kosher                | √        | Approved by the Manchester Beth Din |

| Additives | E/No | Function |
|-----------|------|----------|
| N/A       | -    | -        |

**Genetically Modified Food Policy** This product does not contain any ingredients, which have been genetically modified or contains ingredients manufactured by means of genetic modification.

| Microbiological Analysis    | Target Level        | Unsatisfactory / g | End of Shelf Life |
|-----------------------------|---------------------|--------------------|-------------------|
| TVC (30 degrees C)          | <10,000 cfu/g       | >100,000 cfu/g     | >1,000,000 cfu/g  |
| Enterobacteriaceae          | <100 cfu/g          | >1,000 cfu/g       | >1,000 cfu/g      |
| E. coli                     | <10 cfu/g           | >100 cfu/g         | >100 cfu/g        |
| Salmonella spp              | Not Detected in 25g | Detected in 25g    | Detected in 25g   |
| Staphylococcus aureus       | <20 cfu/g           | >100 cfu/g         | >100 cfu/g        |
| Sulphite reducing anaerobic | <100 cfu/g          | >100 cfu/g         | >100 cfu/g        |
| Pseudomonas sp              | <10,000 cfu/g       | >100,000 cfu/g     | >1,000,000 cfu/g  |
| Listeria monocytogenes      | Not Detected in 25g | Detected in 25g    | Detected in 25g   |

| Chemical Analysis            | Maximum Levels  |
|------------------------------|---|
| Dioxins and Furans           | 3.5pg WHO-PCDD/F-TEQ/g fresh weight                     |
| Dioxins, Furans and PCB's    | 6.5pg WHO-PCDD/F/PCB-TEQ/g fresh weight                 |
| Cadmium                      | 0.05 mg/kg wet weight                                   |
| Mercury                      | 0.5 mg/kg wet weight                                    |
| Lead                         | 0.3 mg/kg wet weight                                    |
| Arsenic                      | 1mg/kg wet weight (fish exempt from legislative limits) |
| Canthaxanthin (if specified) | 25ppm   |

**Packaging Material Quality**

All inner packaging materials are food grade

To the best of the company's knowledge all product labelling complies with current legislation

|                                |                   |                            |                   |
|--------------------------------|-------------------|----------------------------|-------------------|
| <b>Brand Name / Title</b>      | Loch Fyne Oysters | <b>Address</b>             | Clachan           |
| <b>Supplier Name</b>           | Loch Fyne Oysters |                            | Cairndow          |
| <b>Tel:</b>                    | 01499 600 264     |                            | Argyll            |
| <b>Fax:</b>                    | 01499 600 237     |                            | PA26 8BL          |
| <b>UK Registration Number:</b> | SCO66647          | <b>EC Registration No:</b> | AD 050 EC         |
| <b>Contact Names:</b>          | Cameron Brown     | <b>Position:</b>           | Managing Director |
|                                | Kerrie Ferguson   |                            | Head of Technical |

**This product complies with all statutory legal requirements and is produced in accordance with the requirements of the Food Safety Act 1990 and other relevant Food Legislation.**