



EXTERNAL DOCUMENT

Pink Salmon 415g (new)



Core Details

Brand	Ocean Supreme
Product	Pink Salmon 415g (new)
Riviana Product Number	2431026
APN	9300602355180
TUN	19300602355187

Product Information

Organoleptic properties

The pink salmon has been prepared from fish which has been transversely cut and filled vertically into the can (the backbone is parallel with the vertical axis of the can). Visible pieces of bone are present and skin is parallel to the can wall. The salmon should be fairly firm and flaky in texture (should break easily into discrete pieces) but is not excessively mushy or tough. Colour can vary from pink to a buff (yellowish-beige) with minimal colour contrast between pieces. The salmon should have a salty fish flavour and be free from off or ammonia odours.

Appearance

Grid 1cm X 1cm.



Ingredients

Ingredient List on Label	Salmon (minimum 98%), Salt
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Nutritional Information

Serving Size	Servings per package: 4 Servings size: 80g (of salmon)	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	490 kJ	613 kJ
Energy	117.0 Cal	147.0 Cal
Protein	17.5 g	21.9 g
Fat - total	5.2 g	6.5 g
-- Saturated	1.5 g	1.9 g
Carbohydrate	< 1.0 g	< 1.0 g
-- sugars	< 1.0 g	< 1.0 g
Sodium	468 mg	585 mg

Allergens

Allergens Statement on Label	This product contains fish.
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GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Not Certified
Halal	Not Certified
Organic	Not Certified
Vegetarian	Not Suitable
Vegan	Not Suitable

Country of Origin

Statement on Label	Packed in China from Imported Ingredients
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Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Transfer contents to a clean, dry, airtight container and store refrigerated at less than 4°C.
Shelf Life (unopened)	4 years
Shelf Life (opened)	Within 3 days
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	GF PS 190508 3700/01206
Inner coding - Explanation	GF=Factory, PS=Pink Salmon, 190508=production date, read backwards 08/05/19, 3700/01206=Sanitary registration number.
Inner coding - Position	Top of can
Inner coding - Type	Inkjet
Outer coding - example	GF PS 190508 3700/01206
Outer coding - Explanation	GF=Factory, PS=Pink Salmon, 190508=production date, read backwards 08/05/19, 3700/01206=Sanitary registration number.
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	415 g (min)
Net Weight Method	Electric Balance
Drained Weight Limits	N/A
Drained Weight Method	Electric Balance
Vacuum Limits	0.01-0.03mpa
Vacuum Method	Vacuum Gauge
Headspace Limits	5mm
Headspace Method	Ruler

Microbiological Properties

Standard Plate Count Limits	< 10 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 100 cfu/g
Yeast and Moulds Method	AS 5013.29

Chemical Properties

pH Limits	>4.6
pH Method	AOAC 981.12
Salt (%) Limits	0.8 – 1.5
Salt (%) Method	AOAC 937.09
Histamine* Limits	200 mg/kg
Histamine* Method	AOAC 977.13 – HPLC
Arsenic (inorganic) Limits	2 mg/kg
Arsenic (inorganic) Method	Silliker - ICP
Lead Limits	0.5 mg/kg
Lead Method	Silliker - ICP
Mercury Limits	1 mg/kg
Mercury Method	Silliker - ICP
Tin Limits	250 mg/kg
Tin Method	Silliker - ICP
Polychlorinated biphenyls Limits	0.5 mg/kg
Polychlorinated biphenyls Method	TBA

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

Miscellaneous

Other information for label	N/A
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Packaging - Marketing

Carton Configuration	24 x 415g
Pallet Configuration	8 layers x 8 cartons = 64 cartons (for internal warehousing purposes).