NORDIC SEAFOOD®
If it's in the sea, it's on our list

Product Specification

Nordic Seafood Item No.	**104570**	Date	11.05.2026
Product Name	**Gravad Salmon Sides Sliced Old Fashion NORDIC®**	Lot	PRO_26/003
HS Customs Code.	**0305410010**	Appr. No	DK-4929 EC

Scientific Name	Salmo salar	Extended desc.	VarioNW 10 x VAC 800-1400 g, NORWAY, Salmo salar
Origin/catch method		Packaging type	
Caught/farmed in	IS - Iceland	Product type	VACUUM
Catch methods		Count /Size	800-1400 GRAM
Production methods	AQUACULTURE	Preparation status	SMOKED
Processed in		Net Weight:	1X10 PCS/CRT
Final Packing Country	DK		

Ingredients

Salmon (FISH), salt, natural aroma, sugar, dill, preservative E262ii.



Outer/Secondary Packaging	
Outer LxWxH (mm)	575X385X100
Gross Weight	14.120
Cardboard Weight (g)	780
Plastic Weight (g)	
EAN	-

Inner/Primary Packaging	
Outer LxWxH (mm)	635X230X20
Gross Weight	1.334
Cardboard Weight (g)	100
Plastic Weight (g)	35
EAN	-

Pallet Types	**UK 100x120**	**EU 80x120**
Colli per layer		4
Colli per Pallet		48
Pallet Height (mm)		1.350
Pallet wt. (KG)		701

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Shelf life at -18C (in days from)	
Production date	720
Delivery (Customer)	180
Brand	
Language/ISO Code	DA-DE-EN-IT

Nutritive information per 100 g	
Energy (Ki/Kcal)	850/204
Fat (g)	14,0
- of which saturated fat (g)	1,9
Carbohydrate (g)	1,5
- of which sugars (g)	1,5
Fiber (g)	0,0
Protein (g)	18,0
Salt (g)	2,5
Sodium (g)	0,0

The results are average and may vary if individual samples are analyzed.

Data source:

Allergens			
Celery		Molluscs	
Gluten		Mustard	
Crustaceans		Nuts	
Eggs		Peanuts	
Fish	X	Sesame seeds	
Lupin		Soya	
Milk		Sulphur dioxide	

Claims on packaging/lables	
Keyhole Symbol	
MSC/ASC	
Organic	

Micro standards

TVC (cfu/g)	E. Coli	Staph.Aure	Salmonella	Listeria M	Vibrio
500.000	10	1.000	Neg/25g.	100	-

We confirm that we apply to the EU regulation 2073/2005

GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified ingredients and/or raw materials.

Maximum levels for certain contaminants in food: We confirm to EU regulation 2023/915.

Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S