

# HOFSETH

## Technical Specification — Sushi-Grade Salmon

### 1. Food Safety and Hygiene parameters

Parameter	Limit
Total Plate Count (TPC)	<10.000 cfu/g
Enterobacteriaceae	<1000 cfu/g
Staphylococcus aureus	<100 cfu/g
E.coli	<10 cfu/g
Listeria monocytogenes	<ul style="list-style-type: none"><li>- Not detected/25g, before the food has left the production site</li><li>- &lt;100 cfu/g at end of shelf life</li></ul> <p>According to EU 2073/2005</p>

### 2. Handling and storage

Storage temperature	Frozen below -18°C. Ready to eat. Must be consumed within 5 days after thawing. Keep refrigerated at 0 to 2°C
Packaging	Vacuum film

### 3. Source & Species

Species	Atlantic salmon ( <i>Salmo salar</i> ) Rainbow trout ( <i>Oncorhynchus mykiss</i> )
Origin	Farmed
Feed control	Free of parasites

### 4. Physical & sensory Quality

Color	Fresh red shiny color
Flesh firmness	Firm elastic to rigid, no gaping
Odor	Seafresh, characteristic
Appearance	Clear separation between red and white on the filet.

### 5. Chemical Quality

TVBN	<35 mg nitrogen/100g of meat
Histamine	<1 mg/kg of meat
Water content	50 – 70 g/100g of meat

### 6. Certification & Traceability

Labelling	Product name, species, product state, storage condition, origin (Norway), EFTA, approval number, lot number, best before date, production date, net weight
Certification	HACCP, IFS, ASC CoC, Global GAP CoC, Organic, kosher
Traceability	Compliant with regulation EU 2023/2842