



# Cataliment

## PEARLS

### Smoked

# SALMON

## Pearls



ASC-C-03715

#### PRODUCT NAME

Smoked salmon-based processed product, smoky flavor. Pasteurized.

#### FORMAT

Dispenser of 270 g / 9.52 oz.

#### TRANSFORMATION PROCESS

Product made from smoked salmon and other ingredients, micronized and subjected to pasteurization, automatic packaging, sealing and preserved in refrigeration.

#### ORGANOLEPTIC / SENSORIC CHARACTERISTICS

Product transformed to small pearls of 5 mm, with a creamy texture and a brilliant orange colour. Developed from smoked salmon (*Salmo salar*), which gives a delicious taste with intense aroma, ideal for combining and dressing all kinds of dishes.

#### QUALITATIVE COMPOSITION (quantitative decreasing order)

Water
Smoked <b>salmon</b> 20 % ( <b>fish</b> ), aquaculture E.U. and non E.U. aquaculture [ <b>salmon</b> ( <i>Salmo salar</i> ), smoke]
Smoke-flavoured salt [sugar, sea salt, thickener (sodium carbonate), aroma (smoke) and anti-caking agent (E-536)]
Modified potato starch
Salt
Refined sunflower oil
Acidifier (citric acid)
Lemon juice
Stabiliser (xanthan gum)
Spices
Colouring agent (paprika extract)
Smoke aroma (smoke)
Natural aroma ( <b>crustaceans</b> )
Thickener (guar gum)

**CONTAINS FISH AND CRUSTACEANS. GLUTEN FREE.  
GMO FREE. NON-IRRADIATED PRODUCT.**

#### NUTRITIONAL CHARACTERISTICS Traceability bulletin nº 2015072968 TRAZA

Parameters: Nutritional Value per 100 g

Energy	190 kJ / 45 kcal
Fat	1,7 g
of which Saturated	0 g
Carbohydrates	7,1 g
of which Sugars	1,0 g
Protein	<0,5 g
Salt	3,30 g

#### MICROBIOLOGICAL AND PHYSICAL-CHEMICAL CHARACTERISTICS

Parameters	Range	Normative Reference (Spain)
Total bacteria count	< 1 x 10 <sup>5</sup> ufc/g	Orden 2 agosto 1991
Enterobacteriaceae	< 1 x 10 <sup>3</sup> ufc/g	Orden 2 agosto 1991
Salmonella spp.	Absence/25 g	Orden 2 agosto 1991
Listeria monocytogenes	Absence/25 g	Reglamento (CE) nº 2073/2005 de la Comisión de 15/11/05
pH	≤ 4.4	-

#### SHELF LIFE

18 months from packing date.  
Once opened, consume within 15 days.

#### CONSERVATION

Store in refrigerator between +2° C (36° F) and +8° C (46° F). Do not freeze.

#### SUGGESTIONS OF USE

Salads, sushi, canapes, hot and cold soups/creams, pasta...

#### LABELING

According to the labeling regulation established in Royal Decree 1169/2011. The elaborated product follows the rules of traceability according to the regulation of Reglament 178/2002.

#### LOGISTIC

EAN 13	DUN14	NET WEGHT		GROSS WEIGHT		UNITS / BOX	GROUND TRANSPORTATION			MEASURES	
		UNIT	UNIT	BOX	PALLET		BOXES / PALLET	LAYERS / PALLET	BOXES / LAYER	BOX	PALLET
8437012580442	2843712580446	270 g	312 g	1,94 kg	680 kg	6	340	10	34	17 x 13,2 x 13,5 cm	80 x 120 x 155 cm