

SEALOCH SMOKED ATLANTIC SALMON IN VEGETABLE OIL



SEALOCH: THE GOURMET BRAND

SEALOCH SMOKED ATLANTIC SALMON

SEALOCH Smoked Atlantic Salmon is a total delicacy; a true gourmet piece of artisanal work-of-art, that combines Old Tradition, with the most modern technology and global food safety protocols and certifications. SEALOCH Smoked Atlantic Salmon has been fully trimmed and deboned. Skinless. Sliced.

Our Corporation has been smoking Atlantic Salmon since 1984. We have more than thirty years of experience and knowledge. We have been always committed to quality and honesty. And we are very proud to offer one of the best Smoked Salmons in the World.

SEALOCH SMOKED ATLANTIC SALMON IN VEGETABLE OIL

Description: cold smoked Atlantic Salmon, in vegetable oil. Sliced, skinless, boneless and fully trimmed (without dark meat).

Net Weight: 12 oz (340g)

Our Salmon: Atlantic Salmon (*Salmo salar*) of Superior or Premium quality only. Grown in HACCP fish-farms. Fully traceable and free of added growth hormones. Origin: Norway and Chile.

Ingredients: Smoked Atlantic salmon (Atlantic salmon - *Salmo salar*, salt, sugar, natural hardwood smoke) and vegetable oil.

Batch number and “use by” impressed on each package and at the master box.

Proper handling: Perishable. Keep refrigerated. Because SEALOCH Smoked Atlantic Salmon has no artificial preservatives, it needs to be kept refrigerated at 38 ° F (3 ° C) or below, when not being served, until the “ use by “ date. Once opened, the salmon should be kept well wrapped in the refrigerator and used within 4 days.

- Expiration date frozen at – 0.4 °F (- 18 ° C) or below = **6 months**
- Expiration date refrigerated at 38°F (3°C) or below = **21 days**
- "Slack Out "logistic procedure: The product is transported frozen from the Distribution Center to the customer's stores, restaurants, and hotels. The Customer will maintain the product frozen, and when needed it, the Customer will defrost the product in refrigeration. Once defrosted, the product can be kept in the refrigerated exhibition area or in the cooler, with a shelf life from defrosting date of 21 days, at 38 ° F or below, with a new “best before label”.

SMOKING PROCESS

Cold smoked process with natural hardwood smoke. The oak and beech wood is imported from Europe, obtained only with certified suppliers that assure that it is totally sustainable clean, and that it has no trace of disinfectants, insecticides, fuel or other toxic materials.

TRACEABILITY – NATURAL PRODUCT

Fully Traceable and Free of Added Hormones.

QUALITY CERTIFICATIONS AND SANITARY CONTROL:

Our Company has been certified by the Swiss Multinational Corporation SGS with the **SQF and the ISO 9001** certification. Both are very highly and globally recognized certifications, regarding safe and quality control.

HACCP

Hazard analysis and critical control points is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safe level. In this manner, HACCP is referred as the prevention of hazards rather than finished product inspection. The HACCP system can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution, etc.

SQF level 3:

SQF, stands for Safe Quality Foods, and is a comprehensive food safety and quality management program for the entire food supply chain. It lays out the rules that a business must follow in order help ensure the safety and quality of their product. The business uses the applicable SQF Code to develop and implement a program that meets their needs and then contracts a third party audit company (a certification body) to verify through audits that the program as documented and implemented meets the requirements of the applicable SQF Code and will assure the production of a safe, quality product. Both the Codes have been internationally recognized by the Global Food Safety Initiative (GFSI) as exceeding their requirements.

- **Level 3 Comprehensive Food Safety and Quality Management System:** Incorporates all of the Level 1 and Level 2 requirements and requires the implementation of a HACCP-based food quality plan to enhance control over the quality of the product.

ISO 9001

ISO 9001 is an international standard related to quality management system, applicable to any organization from all types of business sectors and activities. ISO 9001 is based on eight quality management principles (all fundamental to good business practice). When fully adopted, these principles can help improve your organizational performance:

- **Customer focus:** organizations depends on their customers, and therefore need to shape activities around the fulfillment of market need
- **Leadership:** is needed to provide unity of purpose and direction
- **Involvement of people:** creates an environment where people become fully involved in achieving the organization's objectives
- **Process approach:** to achieve organizational objectives, resources and activities need to be managed as processes, with an understanding of how the outputs of one process affects the inputs of another

- **System approach to management:** the effectiveness and efficiency of the organization depends on a systemized approach to work activities
- **Continual improvement:** adopting this as a part of everyday culture is a key objective for an organization
- **Fact based decision-making:** effective decisions are based on the logical and intuitive analysis of data and factual information
- **Mutually beneficial supplier relationships:** such relationships will enhance the ability to create value.

KOSHER PARVE

SEALOCH Smoked Atlantic Salmon is certified Kosher Parve by the prestigious Maguen David Association.

QUALITY CONTROL ANALYSIS

Our Company has a modern laboratory that produces on a daily basis numerous microbiological and physical analysis, from the raw material arriving from the fish-farm, to our facilities, machinery, personnel, surfaces, water, finished products, etc. We compare our results periodically with other certified external laboratories. Our sample selection protocols are based on the Military Standard Table. No finished product can be distributed or sold without a "Released Certificate" issued by our Laboratory Manager.

Our Company has the most effective commercial and sanitary quality control program; it surpasses the strictest international standards.

Potentially Hazardous Foods (PHF): this product needs to be kept refrigerated or it may grow bacteria and microorganisms that cause damage to the consumer's health.

Astaxanthin: The carotenoids (nutrients in the same family as vitamin A) used in the feed of farm-raised salmon are identical to the natural carotenoids consumed by salmon and trout in the wild and are the source of the natural color of these fish. No dyes are used.

NUTRITION FACTS

Nutrition Facts	
Servings Size 57g	
Servings Per Container: about 6	
Amount Per Serving	
Calories 120	Calories From Fat 60
% Daily Value*	
Total Fat 7g	11%
Sodium 560mg	23%
Total Carbohydrate 1g	0%
Sugars 1g	
Protein 12g	
Vitamin C 4%	
Not a significant source of Saturated Fat, <i>Trans</i> fat, Cholesterol, Dietary Fiber, Vitamin A, Calcium or Iron	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

FOOD ALERGENS:

CONTAINS FISH

TRANSPORT

The product must be transported in hygienic, pest-free units without sun exposure, with all boxes sealed. The unit must have freezing equipment. Transport at a temperature of - 0.4°F (- 18 ° C) or below.

IMPORTED INTO THE U.S.A. BY:

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