

# Product Specification

Date  
19.09.2024

## Wetsalted Cod-wings

### Packaging and storage specification

|           |                                |
|-----------|--------------------------------|
| Packaging | 20 kg boxes                    |
| Storage   | < +5 °C                        |
| Expiry    | 24 months from production date |

### Sensory specification

|                            |                                                                                       |
|----------------------------|---------------------------------------------------------------------------------------|
| Description of the product | White color, wings, skin on, extreme salted product, with visible salt inside packing |
|----------------------------|---------------------------------------------------------------------------------------|

### Nutrition Information pr. 100 g

|              |                  |
|--------------|------------------|
| Energy       | 291 kJ (70 kcal) |
| Fat          | 0,45 g           |
| - saturated  | 0,05 g           |
| Carbohydrate | 0 g              |
| - sugar      | 0 g              |
| Protein      | 16 g             |
| Salt         | 22 g             |

### Stabilizers

E450, E451

### Pollutant specification

|         |              |                                |
|---------|--------------|--------------------------------|
| Cadmium | < 0,002mg/kg | Upper limit in EU < 0,05 mg/kg |
| Mercury | < 0,03mg/kg  | Upper limit in EU < 0,5 mg/kg  |
| Lead    | < 0,01mg/kg  | Upper limit in EU < 0,2 mg/kg  |

### Bacteriological specification

|                  |        |                           |
|------------------|--------|---------------------------|
| Total count 21°C | < 10/g | Upper limit in EU < 100/g |
|------------------|--------|---------------------------|

### Raw material description

|                                       |                                                                                                                                                                                                     |
|---------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Raw material                          | Cod (Gadus morhua)                                                                                                                                                                                  |
| FAO - Fishing Area and Fishing Method | Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. IIa (Norwegian Sea)<br>Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. Vb (Faroes Grounds)<br>Fresh iced,Frozen |
| Skin                                  | On                                                                                                                                                                                                  |
| Salting                               | Injected with 22°BE<br>Salted with new salt<br>Approximately 10-20 days                                                                                                                             |

### Consumer information

The salted fish needs to be diluted for 72 hours.  
Fish must be heat treated prior to consumption.

### Legislation

The product will be made of the current law and regulations in the Faroe Islands and EU.