

Wetsalted Splitted Ling

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, splitted, skin on, extreme salted product, with visible salt inside packing
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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	21 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
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Raw material description

Raw material	Whiteling (Molva molva)
FAO - Fishing Area and Fishing Method	Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. IIa (Norwegian Sea) Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. Vb (Faroes Grounds) Frozen, Fresh iced
Skin	On
Salting	Injected with 22°BE Salted with new salt 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.