

SPECIFICATION – FROZEN PRODUCTS
ARCTIC CHARR (*Salvelinus alpinus*)

- GENERAL:** All suppliers to Ice Fresh Seafood warrant that they comply with EU Food Safety legislation and systems in force from time to time and that their primary processing factories operate documented HACCP and Quality Management Systems.
- HACCP SYSTEM:** The Company has a food safety control system in place, based on Codex Alimentarius HACCP Principles, through which the company is able to demonstrate effective control of all operations undertaken. The company has performed a qualitative as well as a quantitative analysis of the identified risks.
- SOURCE:** Raw material will be farmed Arctic Charr, farmed at Samherji fiskeldi farms in crystal clear water, in accordance with Icelandic law and regulations. Samherji fiskeldi is certified for Whole Foods Marked and has also been certified for BAP standards.
- TRACEABILITY:** The Company has a system in place to trace and follow all raw materials from hatch through all stages of farming, processing and distribution of the finished product to the customer. The Supplier will be responsible for ensuring that all raw materials are 100% traceable.
Sustainability product – Sustainability resource:
- Roes and juveniles from cultivated stocks
 - Feed from sustainable resources
 - Energy from hydro-electric power plants
 - Clean geothermal water
 - Farmed with care for nature
 - Low carbon footprint
- TEMPERATURE:** After stunning and filleting raw material will be maintained at a temperature no higher than 2°C. Temperatures are critical to product safety, legality and quality are adequately controlled and monitored during handling.
- FREEZING:** Portions/fillets/Whole fish will be inspected prior to entering the freezer which must reduce the temperature to less than -18°C within 40 minutes. All frozen products are IQF (individually quick frozen), fillets and portions with 5% glazing.



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PACKING:

Frozen portions - IQF						
gr		oz				
80	-	200	3	-	7	PBO
tolerance = +/- 10g - 1/2 oz						
inner bag - carton box 5kg 10kg 500kg						

Frozen portions - IQF - vacuum packed						
gr		oz				
80	-	200	3	-	7	PBO
tolerance = +/- 10g - 1/2 oz						
carton box 5kg 10kg 500kg						

Frozen fillets - IQF						
gr		oz				
200	-	250	7	-	9	PBI
200	-	400	7	-	14	PBO
inner bag - carton box 5kg 10kg 500kg						

Frozen whole - IQF						
gr		lb				
300	-	600	0,7	-	1,3	
inner bag - carton box 5kg 10 kg 500kg						



Arctic charr by-products			
	Backbones	Strips (bellyflaps)	Heads
length (cm)	30 - 50	10 - 25	8 - 15
weight (gr)	20 - 80	30 - 100	100 - 300
	Block frozen - 1000 kg per pallet		

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STORAGE: All frozen portions will be stored at or below -18°C. If a public cold store is used it is the responsibility of the supplier to ensure hygiene standards and temperature monitoring maintenance and security systems acceptable to Samherji Fiskeldi are in place and are audited.

TRANSPORT: The company uses third party contractors. It is the responsibility of the supplier to ensure that the temperature of the raw material does not exceed -18°C in transit and to audit any hauliers and shippers from time to time to ensure their standards comply with EU food safety regulations in force at the time and that hygiene standards and temperature monitoring maintenance and security systems acceptable to Samherji hf are in place and are audited.

INGREDIENTS DECLARATION: 100% farmed Arctic Charr (no treatment or added substances)

Allergen data:

	yes	no
Gluten		X
Crustaceans		X
Egg/ Egg products		X
Fish/ Fish products	X	
Peanut		X
Soy/ Soy protein		X
Milk/ Milk products		X
Nuts		X
Celery		X
Mustard		X
Sesame seed		X
Sulfur dioxide, sulfites > 10 mg/kg		X
Lupin		X
Molluscs		X

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**Ionizing radiation/
GMO status:**

This product or its ingredients/raw materials are not treated with ionizing radiation in accordance with guideline 1999/2/EG or 1999/3/EG. This product contains no genetically modified organisms, does not consist of GMOs will not be made from / with the help of GMO and contains no ingredients in accordance with VO (EG) 1829/2003 and VO (EG) 1830/2003.

TESTING:

The Supplier will ensure that microbiological testing is conducted locally. Analysis will take place in a laboratory accredited to SWEDAC standards. Chemical testing according to Whole Foods and BAP standards.

PARAMETERS:

All products will conform to the following **micro-biological parameters:**

TEST	TARGET	REPORT	REJECT	FREQUENCY
TVC's @ 30°C	<500,000	>500,000	>1,000,000	Weekly
Total Coliforms	<1,000	N/A	>1,000	Weekly
Presumptive E.coli	<10	N/A	>10	Weekly
Coagulase positive Staphylococci	<50	>50 and <1000	>1000	Weekly
Listeria spp	Negative	Positive		Weekly
Salmonella	Negative	Positive		Quarterly

Cooking instructions:

Cook before consumption so that core temperature reaches 165°F/74°C.



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NUTRITIONAL VALUES:

Farmed Arctic Charr- Nutritional facts Marks: Arctic Charr from Sandgerdi	
100 g : kcal 233, KJ 976	
Protein	18,3 g
Total fat	17,7 g
Saturated fat (% of total fat)	16,1
Polyunsaturated fatty acids (% of total fat)	27,0
Monosaturated fatty acids (% of total fat)	53,4
Carbohydrates	0 g
Salt	0,4 g
Ash	1.2 g
Omega 3	2.5 g

PRODUCER: Samherji fiskeldi , land-based farms and processing plant.

Address of processing plant: Hafnargata 3, 245 Sandgerdi, Iceland

Address of farms: Stadur, 240 Grindavik, Iceland
Vatnsleysustrond, 190 Vogar, Iceland

Address of administration: Glerárgata 30, 600 Akureyri, Iceland

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