



PRODUCT TECHNICAL SPECIFICATIONS  
FOOD PREPARATION  
WITH RICE, FISH, VEGETABLES  
FROZEN PRODUCT

**LA SALMONE 4 PCS**

REV.9 02/2023



## 1. Brief description of the product

Salmone is a typical preparation of Japanese cuisine.  
This dish is versatile, healthy and light.

The product must be regenerated:

if from the freezer in the microwave for 6 minutes at 400 watts

if from the refrigerator (after 12 hours) in the microwave for 1 min at 250 watts.

\*see Bowl discovery attachment

## 2. General characteristics

Trading name	La Salmone
Legal name	Food preparation based on rice, fish, vegetables
Product code	BS5530
EAN13 CF	8056234891121
EAN13CT	8056234891190
Selling unit	La Salmone - g 280 4 PCS/CT
Fixed net weight	280g
Primary shelf life	18 months
Shelf life remaining on delivery	9 months
Secondary shelf life	24 hours after thawing

## 3. Ingredients

Rice [Parboiled Black Rice (28%), Rice Vinegar (Distilled Vinegar, Rice Vinegar, Refined Syrup, Salt, Water), Sugar, Salt, Sunflower Oil], Frozen **Salmon** Tartare (Salmo salar Origin: Norway/Chile /Scotland/Canada) (12%), **Edamame** (12%), Apple (12%).

*(Ingredients listed with all optional information. The label on the product shows only the mandatory information).*



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#### 4. Organoleptic characteristics

Organoleptic characteristics	
Shape	Typical of the preparations of a second course
Taste	Typical of its components, with sweet notes
Color	Typical of its components, brilliant
Odor	Typical of fish
Consistency	Non-fibrous, soft and compact

#### 5. Allergens

Allergens (Reg. CE 1169/2011 e s.m.i.)	Present		Absent
	As ingredient	As contaminant	
<b>CEREALS</b> containing gluten (wheat, rye, barley, oats, spelled, kamut or hybridised strains) and derived products		X	
<b>CRUSTACEANS</b> and derived products		X	
<b>EGGS</b> and derived products		X	
<b>FISH</b> and derived products	X		
<b>PEANUTS</b> and peanut-derived products			X
<b>SOY</b> and derived products	X		
<b>MILK</b> and derived products		X	
<b>NUTS</b> (almonds, hazelnuts, pistachios, walnuts, agachus, pecans, Brazil, Queensland) and derived products			X
<b>CELERY</b> and derived products			X
<b>MUSTARD</b> and derived products			X
<b>SESAME SEEDS</b> and derived products		X	
<b>SULFUR DIOXIDE</b> and sulphites		X	
<b>LUPINS</b> and derived products			X
<b>MOLLUSCS</b> and derived products		X	

<b>Allergens present as ingredients</b>	Fish, Soy.
<b>Allergens present as contaminants</b>	Cereals containing gluten, Crustaceans, Eggs, Milk, Sesame seeds, Sulfur dioxide and sulphites, Molluscs.
<b>Allergens absent</b>	Peanuts, Nuts, Celery, Mustard, Lupins.



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### 6. Nutritional information per 100 g of product

Energy	673 kJ	160 kcal
Fats	2,8 g	
Of which saturated	0,44 g	
Carbohtdrates	11,55 g	
Of which sugars	10,02 g	
Fibers	0,41 g	
Protein	4,27 g	
Salt	0,3 g	

### 7. Chemical-physical and microbiological characteristics

microbiological characteristics		
Parameter	Value	Reference
Total battery charge	<10 <sup>5</sup> ufc/g	
Enterobacteriaceae	≤10 <sup>2</sup> ufc/g	CeIRSA Guidelines 2017
Escherichia coli	≤10 ufc/g	CeIRSA Guidelines 2017
Staphylococci coag. pos.	≤10 <sup>2</sup> ufc/g	CeIRSA Guidelines 2017
Bacillus cereus presumed	≤10 <sup>2</sup> ufc/g	CeIRSA Guidelines 2017
Clostridium perfringens	≤10 ufc/g	CeIRSA Guidelines 2017
Salmonella spp.	Assente/25 g	Law 283/1962, art.5 of the Criminal Code art. 444
Listeria monocytogenes	Assente/25 g	EC Reg. 2073/2005 and subsequent amendments



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### Chemical-physical characteristics

Pesticide residues	Reg. 396/05 e s.m.i.
Heavy metals	Reg. 1881/06 e s.m.i.
GMOs	Reg. 1829/03 e s.m.i.

### 8. Additional Informations

Method of conservation	Store in the freezer -18°C
Mode of transport	Means of transport refrigerated at -18°C
Mode of consumption	* see attached bowl discovery
Lot coding	Last digit of the current year followed by the Julian calendar

### 9. Packing and logistics informations

Primary packaging: Cardboard tray suitable for contact with food (La Bowl)

Secondary packing: Cardboard box

Net weight per carton: 1.12 Kg (4x280g)

Cartons per pallet: 204

Net weight per pallet: 228.48 Kg

### 10. Legislative references

The Company works and operates in compliance with the Community Regulations contained in the Hygiene Package Reg.

852/2004 and 853/2004 and their related regulations on hygiene and control measures for food products. The company has adopted a risk analysis and critical point control system (HACCP), with the identification of the critical phases for safety and consumer protection.

The internal traceability system, according to Reg. 178/2002 and subsequent updates, guarantees the traceability of all the products marketed and the effectiveness of this system is verified at least annually.



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## 11. Corporate data

Company name	Yuzu srl
Registered office	Via Giusti 8, 47833 Morciano di Romagna (RN), Italy
Manufacturing plant	Via Giusti 8, 47833 Morciano di Romagna (RN), Italy
VAT number	04550560405
C. TAX	04550560405
SDI extension	
ATECO code	46.38.2
PEC	<a href="mailto:yuzusrl@pec.poce.it">yuzusrl@pec.poce.it</a>
Health stamp	IT N6L47 CE
E-mail	<a href="mailto:yuzulabor@gmail.com">yuzulabor@gmail.com</a>
Email orders	<a href="mailto:ordiniyuzu@gmail.com">ordiniyuzu@gmail.com</a>
Telephone	(+39) 0541 161 2042
Website	

Editorial board Responsible for quality assurance	Sara Reniero
Management verification and approval	Luca Ricci