

## CODFISH POWDER

Codfish Powder is produced from pure meat of fresh Norwegian Codfish (*Gadus morhua*). The product is manufactured by boiling, dehydration, micromilling and packing in nitrogen atmosphere.



### STORAGE AND SHELF LIFE

Codfish Powder has a shelf life of 15 months if stored in unopened cartons at max. 20°C. Storage at lower temperature will prolong the shelf life.

### PACKAGING

Codfish Powder is packed in taped card-board cartons with inner heat sealed 80µm, blue polyethylene bag, 12kg net weight. It can also be delivered in big bags at 500kg net weight.

### APPLICATION AND DOSAGES

Codfish Powder can be used as a natural taste enhancer or protein source in soups, chowders, sauces, snacks, fish-cakes, i.e. in any food requiring a characteristic fish flavour.

Normal dosages are from 3 to 20 grams per litre of finished product. Codfish Powder is also well suited for the flavour industry.



#### CHEMICAL ANALYSIS

Chemical Parameter	Average
Dry Matter	6%±2
Protein (Nx6.25)	74%±5
Lipid	6%±2
Ash	17.5%±4
Salt (NaCl)	3%±3

#### MICROBIOLOGICAL STANDARDS

Micro Organism (per g of product)	Target	Max	Method of Analysis
Total number of bacteria (aerobic)	< 5000	< 50000	NCFA 27
Coliform bacteria (37°C)	< 10	< 100	NMKL 44
Escherichia Coli (44 °C)	neg. in 10g	< 10	NCFA 125, Malthus Conductance Method
Enterobac- teriaceae	< 10	< 100	ISO 7402
Salmonella	-	absent in 25g	NCFA 71, Malthus Conductance Method
mould and yeast	< 100	< 1000	NCFA 98