To whom it may concern

Regarding products from Dan Salmon A/S, Østhavnsvej 12, DK-9850 Hirtshals

The Danish Veterinary and Food Administration hereby declare that documentation regarding the production of brine-pumped cold-smoked salmon added a solution of sodium-diacetate (E262) with a shelf life of maximum 42 days from the company “Dan Salmons A/S, Østhavnsvej 12, DK-9850 Hirtshals” is in compliance with:

- Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs, Article 3 and Annex 1-2 and

The evaluation is based on documentation provided by the company constituting procedures based on HACCP principles and good hygiene practices- including risk analysis, predictive modelling based on product characteristics, and microbiological samples and analytical testing regarding the presence and levels of L. monocytogenes in the products and the production environment in order to verify the process and compliance with the microbiological criteria related to the product.

The documentation presented reveals that brine-pumped cold-smoked salmon added a solution of sodium-diacetate is stabilized against growth of L. monocytogenes during a shelf life of 42 days and a maximum storage temperature of 5 °C during the first 28 days and 7 °C during the last 14 days of shelf life. The documentation presented also reveals, that the level of L. monocytogenes in brine-pumped cold-smoked salmon added a solution of sodium-diacetate will not exceed 100 colony forming units per gram (cfu/g) during a shelf life of 42 days given levels of L. monocytogenes below 10 cfu/g in the products and a maximum storage temperature of 7°C throughout shelf life.

Kind regards

Lissen Møller
Master of Food Science