



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
- Guidance Document (2008) on *Listeria monocytogenes* shelf-life studies for ready-to-eat foods, under Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs, Article 3.2 (product characteristics), Article 3.4 (predictive modelling) and Article 3.6 (shelf-life evaluation).

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

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