Control of biological hazards in cold smoked salmon production

An outline of the common processing technology for cold smoked salmon in Denmark is presented. The safety hazards related to pathogenic bacteria, parasites and biogenic amines are discussed with special emphasis on hazards related to Clostridium botulinum and Listeria monocytogenes. Critical control points are identified for all hazards except growth of L. monocytogenes. For this reason a limitation of shelf life to three weeks at +5 degrees C for cold smoked vacuum-packed salmon having greater than or equal to 3% water phase salt is recommended.

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