



- always a good catch

## Products in Brine – CRAYFISH – Count 80-150 pr. lb.

The Crayfish from Læsø Fiskeindustri is produced on the small island Læsø where the crayfish are packed in buckets added a local developed brine which ensures a delicious and Fresh taste. The production follows high specifications of quality to ensure a continuously top products. These specifications and this production method have placed the crayfish from Læsø as one of the best on the market.



**Crayfish:** *Delicious firm taste combined with an excellent presentation*

### Serving suggestions:

Take the Crayfish out from the refrigerator keep the Crayfish awaiting any further handling for approx. 8-10 min. – This ensures that the taste is the best possible. The Crayfish is now ready for consumption – Perfect for a mixed salad.

### Ingrediens:

Crayfish (*Procambarus clarkii*), cooked and peeled, water, salt, stabilizer E415, E410, regulator of acidity, Preservative: E211, E202.

### Storage conditions:

Up to 7 weeks at temperature from +2°C – 5°C. – When opened: 3-4 days in refrigerator.

### Nutritional value pr. 100 g:

Energy: 340 Kj / 80 Kcal  
Protein: 18g  
Fat: 1,5g  
Carbohydrate: 0-1g

<b>Product:</b>	Premium
<b>Net weight:</b>	1500 ml.
<b>Drained Weight:</b>	900g.
<b>Ean code:</b>	5705510038509
<b>Packing material:</b>	Buckets of plastic
<b>Master:</b>	Poly
<b>Buckets pr. Master:</b>	6 buckets.
<b>Master pr. Layer:</b>	9 x 6
<b>Master pr. Euro pallet (170 cm):</b>	81 x 6



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