

Scampi whole frozen - LÆSØ

The island of Læsø is known today as a major site of scampi fishing. Small fishing boats sail out to the fishing sites located one hour offshore from Læsø, where they catch the best scampi. The special conditions in these waters ensure that Læsø scampi are always delicious and completely fresh. The annual Læsø Scampi Festival attracts tourist and culinary enthusiasts from around the world.

Serving suggestions:

The Scampi must be cooked before consumption. Please visit www.laeso-fish.dk for serving suggestions.

Ingredients:

Whole scampi (Nephrops norvegicus). Preservative: (E-586)

Contains shellfish.

Storage conditions:

Refrigerator: 1 day Ice compartment: 3 days -6°C: 1 week -12°C: 1 month

-18°C: Best Before date (Up to 24 months).

Producer: A/S Læsø Fiskeindustri, Industrivej 4, DK-9940 Læsø.

DK-4582 CEE No.: Origin: Denmark

Scientific name: **Nephrops Norvegicus**

Catching area: North-east Atlantic, FAO 27 (Sub area IV/IIIA)

Category of fishing gear: Bottom otter trawl (OTB)

Packaging Details:

Pallet (207 cm):	112 Master cartons pr.	Nutritional value	pr. 100 g:
	Pallet	Energy:	3

395 Kj / 94 Kcal

Protein:

Salt

Master: 6 units pr. master Total fat: 1,3g Master Carton measures: I/w/h 394 x 293 x 134 mm (6 units) -saturated fat <0,5g Total carbohydrate: 0,8g <0,5g -sugars

Master Carton, weight: 277 g

Inner Box:

281 x 127 x 62 mm Dimension box: I/w/h

Inner Box, weight: 60g

Weight:

Net weight: (deglazed) 800 gram pr. Box Master Carton full: approx. 7,00kg Sizes pr.800 gr.: 2/4, 4/7, 8/12, 13/16,

17/20, 21/30

Barcodes (sales units):

2/4	5705510020016
4/7	5705510020061
8/12	5705510020078
13/16	5705510020085
17/20	5705510020092
21/30	5705510020108

Microbiological characteristics:

Total Plate Count $< 10 \times E6/g$ Total Enterobacteria $< 10 \times E3/g$ Salmonella Absence 25 g E-coli $< 10 \times E2/g$ Staph. aureus $< 10 \times E2/g$

20g

0,85g

Chemical characteristics:

TVB-N < 25 mg N2/100 g TMA < 7 mg/100 g4-hexylresorcinol (E-586) < 2 mg/kg

Heavy metal content:

< 1 ppm
< 1 ppm
< 20 ppm
< 1 ppm