



- always a good catch

## Tiger shrimps in Brine – EXTRA – Count 90–150 pr. lb.

The Tiger shrimp from Læsø Fiskeindustri is produced on the small island Læsø where the shrimps 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 Tiger shrimps from Læsø as one of the best on the market.



**EXTRA:** *The cooked in shell Tiger Shrimps are colourful and brings a delicious taste*

### Serving suggestions:

Take the shrimps out from the refrigerator keep them awaiting any further handling for approx. 8-10 min. – This ensures that the taste is the best possible. The shrimps are now ready for consumption – Please visit [www.laeso-fish.dk](http://www.laeso-fish.dk) for serving suggestions.

### Ingrediens:

Shrimps (*Metapenaeus ensis*), 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:	280 Kj / 80 Kcal
Protein:	15g
Fat:	1,5g
Carbohydrate:	0-1g

<b>Product:</b>	EXTRA
<b>Net weight:</b>	1500 ml.
<b>Drained Weight:</b>	800g.
<b>Ean code:</b>	5705510038004
<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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