



- always a good catch

Tiger shrimps in Brine – SELECT - Count 150–250 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.



SELECT: *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 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

Product:	Select
Net weight:	1500 ml.
Drained Weight:	800g.
Ean code:	5705510038059
Packing material:	Buckets of plastic
Master:	Poly
Buckets pr. Master:	6 buckets.
Master pr. Layer:	9 x 6
Master pr. Euro pallet (170 cm):	81 x 6



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