

cod (*gadus morhua*)



RAW MATERIAL:
500/1000, 1/2, 2/3 & 3/+

CATCH SEASON:
Winter

ORIGIN:
Norway - Island - Russia

FREEZING METHOD:
Deep frozen tunnel (on board)



METHOD OF CATCH

Trawler, extractive fishing · FAO27 (NorthWest Atlantic)

PRODUCT SPECIFICATION

COMMERCIAL NAME	SIZE	GLAZE	PRESENT.	PACKING	PALLETIZING
Fillet	1000/+	0% 12% 20%		10 kg	8x9=72 
	500/1000	12% 22%	IQF	10 kg 11 kg	
	200/500	25%		6 kg	9x14=126
Butterfly fillet	150/350	10%	IQF	1x6 kg	9x14=126
Tenderloin	0,8/1,2 1,8/+	0%	IQF	1x14 kg aprox.	3x10=30
Loin supreme	300/800 300/900	0% 10%	IQF	5 kg aprox.	9x14=126
Extra loin unsalted	250/500 450/800	15%	IQF	1x6 kg	9x14=126
Loin extra	200/550	15%	IQF	1x6 kg	9x14=126
Tail	110/120	25% 12%	IQF	1x6 kg	9x14=126

ORGANOLEPTIC CHARACTERISTICS

· COLOUR:

Greyish white, without oxidize areas (dark or orangish) nor bruises (blackened or reddish).

· SMELL:

Fresh, without metal or rarefied flavorings.

· TASTE:

Mild, nice texture on the palate.

· TEXTURE:

Compact and juicy after thawing. Absence of Ice Crystals.

Total absence of parasites, sand, algae, bones and skin.

NUTRITIONAL FACTS 100 g.

Energy value: 84 kcal. (346kj)

Carbohydrates: 1 g.

IG 1

Proteins: 17,5 g.

Fat: 1 g.

LABELLING

Salgado congelados (Pol.
Pocomaco Vía Ppal. D7 · 15190
· A Coruña)

Trade and scientific name.
Fishing method and catch area.

Net weight and drained.
Ingredients.
Deep frozen product, keep to -18º and not be refrozen.

Production date and best before date: +18 months after being frozen.

Internal batch on the package.



www.salgadocongelados.com

saithe *(pollachius virens)*



RAW MATERIAL:

1,2/2,3

CATCH SEASON:

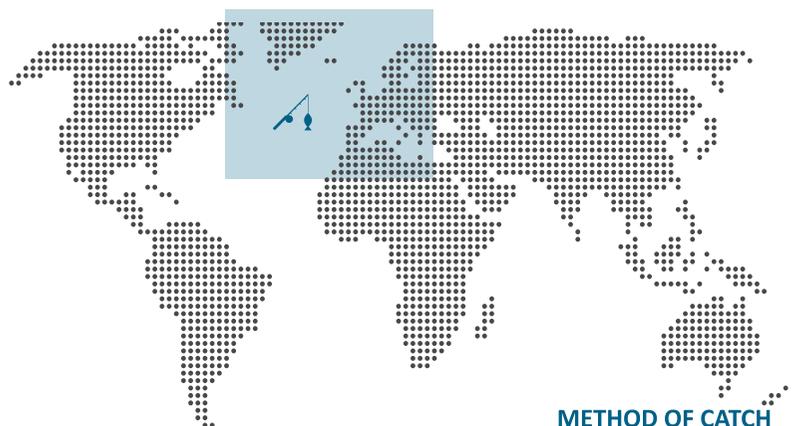
Winter

ORIGIN:

Norway

FREEZING METHOD:

Deep frozen tunnel (on board)



METHOD OF CATCH

Trawler, long line. Extractive fishing
FAO27 (NorthWest Atlantic)

LABELLING

Salgado congelados (Pol.
Pocomaco Vía Ppal. D7 · 15190
· A Coruña)

Trade and scientific name.
Fishing method and catch
area.

Net weight and drained.
Ingredients.

Deep frozen product, keep
to -18° and not be refrozen.

Production date and best
before date: +18 months
after being frozen.

Internal batch on the
package.



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PRODUCT SPECIFICATION

COMMERCIAL NAME	SIZE	GLAZE	PRESENT.	PACKING	PALLETIZING
Fillet skin on	500/1000	25%	IQF	1x11 kg.	8x9=72 

NUTRITIONAL FACTS 100 g.

Energy value: 72 kcal. (302kj)

Proteins: 17 g.

Fat: 0,3 g.

Carbohydrates: 0,3 g.

IG 0

ORGANOLEPTIC CHARACTERISTICS

• COLOUR:

White-beige, natural, without oxidize areas (dark or orange-sh) nor bruises (blackened or reddish).

• SMELL:

Fresh, without metal or rarefied flavorings.

• TASTE:

Fresh, natural.

• TEXTURE:

Compact and juicy after thawing. Absence of ice crystals visible to the naked eye before defrosting. Total absence of parasites, sand, algae, bones and skin.