

Norway salmon *(salmo salar)*

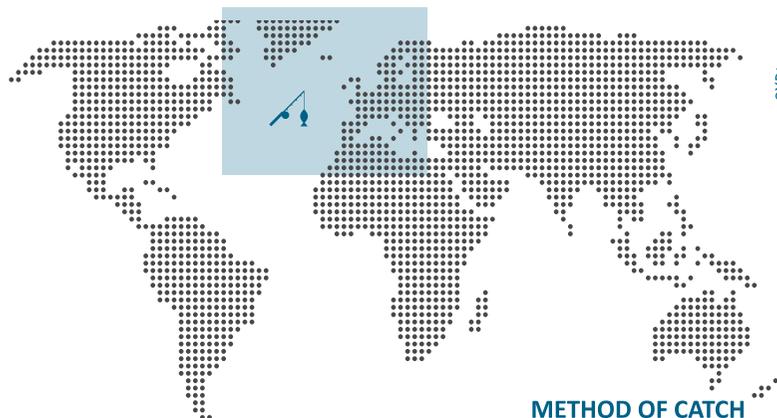


RAW MATERIAL:
4/5, 5/5, 6/+

CATCH SEASON:
All year

ORIGIN:
Norway

FREEZING METHOD:
Factory



METHOD OF CATCH

Aquaculture · 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.



www.salgadocongelados.com

PRODUCT SPECIFICATION

COMMERCIAL NAME	SIZE	GLAZE	PRESENT.	PACKING	PALLETIZING
Slice	P (-/245) G (245+)	25%	IQF / IWP	1x6 kg.	9x14=126 
Loin	260+	25%	IQF / IWP	1x6 kg	9x14=126
Fillet	2/+	10%	IQF (bulk)	1x12 kg aprox	4x15=60

NUTRITIONAL FACTS 100 g.

Energy value: 191 kcal. (802kj)

Proteins: 20,6 g.

Fat: 12 g.

Carbohydrates: 0 g.

IG 0

ORGANOLEPTIC CHARACTERISTICS

· COLOUR:

Bright, silver skin. Bright orange, pink inside.

· SMELL:

Fresh, without metal or rarefied flavorings.

· TASTE:

Fresh, natural.

· TEXTURE:

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

keta salmon *(oncorhynchus keta)*



RAW MATERIAL:
6/9 pounds

CATCH SEASON:
September to December

ORIGIN:
Alaska

FREEZING METHOD:
Factory



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	1200/+	10%	IQF (bulk)	1x12 kg. aprox.	4x15=60 
Loin	260+	20%	IWP	1x6 kg	9x14=126
Slice	P (-/245) G (245/+)	25%	IWP IWP & IQF	1x6 kg 1x6 kg	9x14=126 9x14=126
Tail	variable	15%	IQF (bulk)	1x12 kg	8x9=72

NUTRITIONAL FACTS 100 g.

Energy value: 120 kcal. (504kj) **Fat:** 3,8 g.

Proteins: 20,1 g. **Carbohydrates:** 0 g.

IG 0

METHOD OF CATCH

Gillnetting. Trawler, extractive fishing · FAO67 (NorthEast Pacific)

ORGANOLEPTIC CHARACTERISTICS

· COLOUR:

Bright, silver skin. Orange-pink inside.

· SMELL:

Fresh without metal or rarefied flavorings.

· TASTE:

Fresh, natural.

· TEXTURE:

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