



Ahumado y elaborado a mano
DESDE 1995

SMOKED SALMON

Review: 11 Date: 26/9/19

REFERENCE

SPNS100	Natural fillet of smoked salmon, approx. 2,8 kg (EAN:8437010300011)
SPNS300	Natural fillet of PRE-SLICED smoked salmon, approx. 3 kg (EAN:8437010300028)
SMNS100	Half a fillet of natural smoked salmon, approx. 1,8 kg (EAN:8437010300066)
SMNS300	Half a fillet of PRE-SLICED natural smoked salmon, approx. 1,8 kg (EAN:8437010300073)
SRNS104	1/4 fillet of natural smoked salmon, approx. 900 g (EAN:8436547080076)
SRNS304	1/4 fillet of PRE-SLICED natural smoked salmon, approx. 900 g (EAN:8436547080052)
SLNS100	Natural smoked salmon loin, approx. 1 kg (EAN:8437010300110)
SCNS204	Natural smoked salmon loin, 400 g (EAN:8437012380868)
SCNS102	Natural smoked salmon loin, by weight (EAN:8437010300196)
SCNC215	Natural smoked salmon loin, 150 g (box) (EAN:8437012380394)
SCNS215	Natural smoked salmon loin, 150 g (EAN:8437012380332)
STTS205	Hand chopped salmon for tartare, 500 g (EAN:8436547080601)
SVPS100	Smoked salmon belly for grill, approx. 1 kg (EAN:8436547080632)
SVNS100	Skinned smoked salmon belly, approx 700 g (EAN:8437010300172)
SUNS405	Pre-cut smoked salmon, 500 g (EAN:8437012380738)
SUNS402	Pre-cut smoked salmon, 250 g (EAN:8437012380370)
SUNC401	Pre-cut smoked salmon, 100 g (box) (EAN:8437012380592)
SUNS401	Pre-cut smoked salmon, 100 g (EAN:8437010300264)



PRODUCT DESCRIPTION

Fishery product (salmon-*Salmo salar*) headless, gutted, boned, salted and cold-smoked with pine nuts from stone pine.

ORIGIN	Norway, Faroe Islands, Scotland	
PRODUCTION METHOD	Farmed	
CATCH AREA	FAO 27 (Depending on sub-area)	
FISHING GEAR	Farmed fish	
ORGANOLEPTIC PROPERTIES	Colour	Characteristic pink of smoked salmon
	Smell	Characteristic of smoked salmon
	Taste	Characteristic of salted smoked salmon
ALLERGENS	Fish	
PACKAGING AND PRESENTATION	Vacuum packed. (400 g, 100 g, 150 g, 250 g, 500 g and by weight)	

INGREDIENTS

SALMON (*Salmo salar*) (99%), salt, sugar and natural smoke.

STORAGE CONDITIONS AND BEST BEFORE DATE	Store at a temperature between 1°C and 3°C. Use by date: 25 days from time of packaging. Expected consumption: direct consumption.	
	Energy	893 kj 214 Kcal
NUTRITIONAL DECLARATION (Average values for 100g)	Fat	13 g
	Of which saturates	2,3 g
	Carbohydrates	3,3 g
	Of which sugars	2,1 g
	Proteins	21 g
	Salt	2,2 g
IDENTIFICATION OF MANUFACTURER	CARPIER RGS: ES12.08084/B C.E.	

CONDUCTED BY



REVIEWED AND APPROVED BY

Mr. Álvaro Vall-Ilosera
CARPIER
Carlos Piernas del Amor S.L.

