



Ahumado y elaborado a mano
DESDE 1995

SMOKED SALMON WITH VODKA AND BEETROOT

Review: 11 Date: 27/9/19

REFERENCE

SLVS100	Smoked salmon loin with vodka and beetroot, approx. 1 kg (EAN:8437012380011)
SCVS204	Smoked salmon loin with vodka and beetroot, 400 g (EAN:8437012380929)
SCVS215	Smoked salmon loin with vodka and beetroot, 150 g (EAN:8437012380295)
SCVC215	Smoked salmon loin with vodka and beetroot, 150 g (box) (EAN:8437012380424)
SCVS102	Smoked salmon loin with vodka and beetroot, by weight (EAN:8437010300981)
SPVS100	Fillet of smoked salmon with dill and truffle, approx. 2,8 kg N:8436547080335)
SPVS300	Fillet of PRE-SLICED smoked salmon with vodka and beetroot, approx. 3 kg (EAN:8436547080717)
SMVS100	Half a fillet of smoked salmon with vodka and beetroot, approx. 1,8 kg (EAN:8436547080748)
SMVS300	Half a fillet of PRE-SLICED smoked salmon with vodka and beetroot, approx. 1,8 kg (EAN:8436547080755)
SRVS304	1/4 fillet of PRE-SLICED smoked salmon with vodka and beetroot, approx. 900 g (EAN:8436547080144)
SUVS605	Diced smoked salmon with vodka and beetroot, 500 g (EAN:8436547081127)



PRODUCT DESCRIPTION

Fishery product (salmon-*Salmo salar*) headless, gutted, boned, salted and cold-smoked with de-kernelled pine nuts from stone pine, marinated with vodka and beetroot powder.

INGREDIENTS

SALMON (*Salmo salar*) (98%), vodka (1%), beetroot (0.2%), salt, sugar and natural smoke.

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

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	843 kj 202 Kcal
NUTRICIONAL DECLARATION (Average values for 100g)	Fat	11 g
	Of which saturates	2 g
	Carbohydrates	2,6 g
	Of which sugars	1,3 g
	Proteins	23 g
	Salt	3,1 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.

