

CONFIT SALMON SNOUT

Review: 11 **Date:** 26/9/19

REFERENCE

SFMS208 Confit salmon snout, 100 g (EAN:8437010300653)



PRODUCT DESCRIPTION

Fishery product (salmon-Salmo salar) salted snout confit in smoked oil.

ORIGIN	Norway, Faroe Islands, Scotland		
PRODUCTION METHOD	Farmed		
CATCH AREA	FAO 27 (Depending on sub-area)		
FISHING GEAR	Farmed fish		
	Colour	Dark colour characteristic of confit salmon snout	
ORGANOLEPTIC PROPERTIES	Smell	Characteristic of confit salmon with a smoky aroma	
	Taste	Characteristic of confit salmon with smoked oil	
ALLERGENS	Fish		
PACKAGING AND PRESENTATION	Vacuum packed. (100 g)		

INGREDIENTS

Snout of **SALMON** (*Salmo salar*), extra virgin olive oil, salt and natural smoke.

STORAGE CONDITIONS AND BEST BEFORE DATE	Store at a temperature between 1°C and 3°C. Use by date: 60 days from time of packaging. Preparation method: heat for 5 minutes in bain-marie at 100°C.		
NUTRICIONAL DECLARATION (Average values for 100g)	Energy	811 kj 194 Kcal	
	Fat	16 g	
	Of which saturates	2,5 g	
	Carbohydrates	0,1 g	
	Of which sugars	0,1 g	
	Proteins	13 g	
	Salt	1,8 g	
IDENTIFICATION OF MANUFACTURER	CARPIER RGS: 26.06906/B		

CONDUCTED BY



REVIEWED AND APPROVED BY

A



Mr. Álvaro Vall.llosera CARPIER Carlos Piernas del Amor S.L.