



Ahumado y elaborado a mano
DESDE 1995

SMOKED AND CONFIT COD TRIPE

Review: 11 Date: 27/9/19

REFERENCE

BTNS100	Smoked and confit cod tripe, kg (EAN:8437010300622)
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PRODUCT DESCRIPTION

Fishery product (cod-*Gadus Morhua*) part of the swim bladder, salted, with extra virgin olive oil smoked with de-kernelled pine nuts from stone pine and boiled in a bag.

INGREDIENTS

Trip of **COD** (*Gadus Morhua*) (98%), extra virgin olive oil, garlic, bell pepper, salt, sweet paprika, black pepper and natural smoke.

ORIGIN	Iceland, Norway	
PRODUCTION METHOD	Extractive	
CATCH AREA	FAO 27 (Sub-area II)	
FISHING GEAR	SDN, GNS, LLS Danish trawls, bottom-set gillnets (anchored), bottom longlines	
ORGANOLEPTIC PROPERTIES	Colour	Reddish on the outside from the paprika and white on the inside
	Smell	Characteristic of cod and slightly smoky
	Taste	Characteristic of cod with garlic and slightly smoky
ALLERGENS	Fish	
PACKAGING AND PRESENTATION	Vacuum packed. (100 g approx)	

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.	
	Energy	395 kj 94 Kcal
NUTRITIONAL DECLARATION (Average values for 100g)	Fat	3,2 g
	Of which saturates	0,2 g
	Carbohydrates	0,1 g
	Of which sugars	0,1 g
	Proteins	24 g
	Salt	1,1 g
IDENTIFICATION OF MANUFACTURER	CARPIER RGS: 26.06906/B	

CONDUCTED BY



REVIEWED AND APPROVED BY

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

