



Ahumado y elaborado a mano  
DESDE 1995

# SEMI-SMOKED SALMON BELLY

Review: 11 Date: 27/9/19

## REFERENCE

|                |   |
|----------------|---|
| <b>SDTS105</b> | Semi-smoked salmon belly, approx. 150 g (EAN:8437012380165) |
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## PRODUCT DESCRIPTION

Fishery product (salmon-*Salmo salar*), headless, gutted and boned. Part of the salmon belly with most fat, salted in brine and cold-smoked with de-kernelled pine nuts from stone pine.

|                                   |  |  |
|-----------------------------------|--|--|
| <b>ORIGIN</b>                     | Norway, Faroe Islands, Scotland            |  |
| <b>PRODUCTION METHOD</b>          | Farmed                                     |  |
| <b>CATCH AREA</b>                 | FAO 27 (Depending on sub-area)             |  |
| <b>FISHING GEAR</b>               | Farmed fish                                |  |
| <b>ORGANOLEPTIC PROPERTIES</b>    | <b>Colour</b>                              | Characteristic pink of smoked salmon   |
|                                   | <b>Smell</b>                               | Characteristic of smoked salmon        |
|                                   | <b>Taste</b>                               | Characteristic of salted smoked salmon |
| <b>ALLERGENS</b>                  | Fish                                       |  |
| <b>PACKAGING AND PRESENTATION</b> | Vacuum packed.<br>Per piece and by weight. |  |

## INGREDIENTS

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

|   |   |                     |
|---|---|---------------------|
| <b>STORAGE CONDITIONS AND BEST BEFORE DATE</b>              | Store at a temperature between 1°C and 3°C.<br>Use by date: 5 days from time of packaging.<br>Preparation method: cook before eating. |                     |
|   | <b>Energy</b>   | 1109 kj<br>268 Kcal |
| <b>NUTRICIONAL DECLARATION</b><br>(Average values for 100g) | <b>Fat</b>  | 22 g                |
|   | <b>Of which saturates</b>   | 3,8 g               |
|   | <b>Carbohydrates</b>  | 0,2 g               |
|   | <b>Of which sugars</b>  | 0 g                 |
|   | <b>Proteins</b>   | 16 g                |
|   | <b>Salt</b>   | 0,8 g               |
| <b>IDENTIFICATION OF MANUFACTURER</b>                       | CARPIER<br>RGS: ES12.08084/B C.E.   |                     |

## CONDUCTED BY



## REVIEWED AND APPROVED BY

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