



Ahumado y elaborado a mano
DESDE 1995

SEMI-SMOKED SALMON RIBS

Review: 11 Date: 27/9/19

REFERENCE

SDC201	Semi-smoked salmon ribs (5) (EAN:8437012380141)
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PRODUCT DESCRIPTION

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

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 with fat
ALLERGENS	Fish	
PACKAGING AND PRESENTATION	Vacuum packed. Separately (5 pieces).	

INGREDIENTS

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

STORAGE CONDITIONS AND BEST BEFORE DATE	Store at a temperature between 1°C and 3°C. Use by date: 5 days from time of packaging. Preparation method: cook before eating.	
	Energy	636 kj 152 Kcal
NUTRICIONAL DECLARATION (Average values for 100g)	Fat	9,1 g
	Of which saturates	2,5 g
	Carbohydrates	0,2 g
	Of which sugars	0 g
	Proteins	17 g
	Salt	1,4 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.

