

CASE WITH VACUUM SKIN SALMON, SEA BASS CARPACCIO AND LANGOUSTINE



Product and origin

Processing:	Cleaning and slicing of the fish, decapitation and intestinal cleansing of the langoustine. Vacuum packaging.
Contents:	tray with salmon and sea bass carpaccio and langoustine vacuum skin, dry ice, cutlery with napkin, breadstick, soy sauce, extra virgin olive oil and lemon juice, wasabi, wet wipes, salt.

Composition and allergens

Ingredients:	SALMON 42,5%
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Product and origin

Commercial name:	Salmon
Scientific name:	Salmo salar
Processing:	Fresh salmon carpaccio without skin and without red muscle, vacuum-skin packed. The raw material is fresh, never frozen, and is controller by procedure no. prot. 181355 approved on 10/12/18 by the Milan ATS using NORDFISH patented equipment to avoid the presence of the anisakis parasite.
Origin:	Norway
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Intensive in cages where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis.

Composition and allergens

Ingredients	SEA BASS 42,5 %
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Product and origin

Commercial name:	Sea bass
Scientific name:	Dicentrarchus labrax
Processing:	Skinless sea bass carpaccio, vacuum-skin packed The raw material is fresh, never frozen, and is controller by procedure no. prot. 181355 approved on 10/12/18 by the Milan ATS using NORDFISH patented equipment to avoid the presence of the anisakis parasite
Origin:	Greece
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Extensive in sea in areas where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis.

Composition and allergens

Ingredients	DEFROSTED LANGOUSTINE 15%, SULPHITES
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Product and origin

Commercial name:	Langoustine
Scientific name:	Nephros norvegicus
Origin:	FAO 27.IV.a – North Atlantic Ocean
Fishing method/Production method:	Trawl nets
Processing country:	Italy
Packaging country:	Italy

Composition and allergens

Allergens:	FISH, CRUSTACEANS, SULPHITES
GMOs:	Absents

Product characteristics

Organoleptic characteristics:	Absence of unpleasant or pungent tastes and odours, flavours in accordance with the ingredients
Microbiological characteristics:	Listeria monocytogenes: Absent
Salmonella spp:	Absent
Escherichia coli	Absent

Average nutritional values per 100 g of product

energy kcal	145
energy kj	606
fats g	7
of which saturated fatty acids g	1,1
carbohydrates g	1
of which sugars g	1
fibre g	0
proteins g	21
salt g	0,22
water g	72
Omega 3 fatty acids g	0,95
Omega 6 fatty acids g	1,01
EPA g	0,18
DHA	0,28
calcium mg 26,2-3,3%RDA	
phosphorus mg 241,1-30,1%RDA	
sodium mg	86

Use, storage and packaging

Use instructions:	STORE AT 0-4°C - ALSO TO BE EATEN RAW, NO NEED TO BLAST CHILL BEFORE CONSUMPTION. CAN BE FROZEN. MAY CONTAIN BONES
Packaging:	Cardboard box and transparent PET tray
Tray net weight:	115 g

Product and origin

External box dimentions:	227 X 150 X 60 mm
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Use, storage and packaging

Secondary packaging:	400 X 600 X 200 mm Master cardboard box containing 36 boxes (3,60 kg)
Pallet:	Disposable wooden Euro pallet with 36 Master, height 200 cm, 480 boxes for a total weight of 129,6 kg
Disposal instruction:	Cardboard case, clean napkin, breadsticks envelope, salt envelope, in the paper bin – cutlery with its envelope in the organic bin - ice, sauces envelope, hand-wipe in the rubbish bin – hand-wipe envelope, tray and its PET film in the plastic bin. Check your municipality's regulations for waste disposal.
Article code:	M108
GTIN/EAN code:	8056157021629
Shelf life:	5 days
Preservation mode:	at 0-4°C degrees in the refrigerator
Transport mode:	Refrigerated transport at 0-4°C degrees

Production and distribution

CE authorisation number:	 A circular CE mark with the text "IT", "X2T6G", and "CE" stacked vertically inside.
Produced and distrubuted by:	NORDFISH SRL Via Gaudenzio Fantoli 28/11 20138 MILANO C.F. e P.IVA 02802820304