

: SALMON, SEA BASS AND LANGOUSTINE CARPACCIO IN VACUUM SKIN TRAY



Product and origin

Processing:	Cleaning and slicing of the fish, decapitation and intestinal cleansing of the langoustine. Vacuum packaging.
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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 has been checked by the application of the procedure no. prot. 18135 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 has been checked by the application of the procedure no. prot. 18135 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	LANGOUSTINE, SULPHITES 15%
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Product and origin

Commercial name:	Langoustine
Scientific name:	Nephros norvegicus
Origin:	FAO 27.3.as
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

Valori nutrizionali medi per 100 g di prodotto

energy kcal	143
energy kj	600
fats g	6,4
of which saturated fatty acids g	1,1
carbohydrates g	1
of which sugars g	1
fibre g	0
proteins g	21
salt g	0,23
water g	72
Omega 3 fatty acids g	0,95
Omega fatty acids 6 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. DO NOT FREEZE. MAY CONTAIN BONES
Packaging:	Cardboard box and transparent PET tray
Tray net weight:	115 g
External box dimensions:	230 X 150 X 25 mm
Secondary packaging:	236 X 150 X 95 mm cardboard box containing 12 boxes (1,2 kg) 400 X 600 X 200 mm master cardboard, 14,4 kg weight, containing 12 cardboard boxes for a total of 144 trays
Pallet:	Disposable wooden Euro pallet with 36 Master, height 200 cm , 480 boxes for a total weight of 518,4 kg
Disposal instruction:	Tray and film made by PET- PE 07 in the plastic bin. Check your municipality's regulations for waste disposal
Shelf life:	5 days
Preservation mode:	at 0-4°C degrees in the refrigerator
Transport mode:	Refrigerated transport at 0-4°C degrees
Article code:	M109
GTIN/EAN code:	8056157020714

Product and origin

Certification:	Halal - OIC/SMIIC 1: 2019 Second Edition 31-07-2019
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Production and distribution

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