

Scampi whole frozen – MARIUS

The island of Læsø is known today as a major site of scampi fishing. Small fishing boats sail out to the fishing sites located one hour offshore from Læsø, where they catch the best scampi. The special conditions in these waters ensure that Læsø scampi are always delicious and completely fresh. The annual Læsø Scampi Festival attracts tourist and culinary enthusiasts from around the world.

Serving suggestions:

The Scampi must be cooked before consumption.

Ingredients:

Whole scampi (*Nephrops norvegicus*), Preservative (E-586)

Allergen:

Contains shellfish.

Storage conditions:

Refrigerator:	1 day
Ice compartment:	3 days
-6°C:	1 week
-12°C:	1 month
-18°C:	Best Before date (Up to 24 months).

CEE No.:

DK-1133

Origin:

Denmark

Scientific name:

Nephrops Norvegicus

Catching area:

North-east Atlantic, FAO 27 (Sub area IV/IIIA)

Category of fishing gear:

Bottom otter trawl (OTB)



Packaging Details:

Pallet (207 cm):	112 master cartons pr. pallet
Master:	6 boxes pr. master
Master Carton measures: l/w/h	394 x 293 x 134 mm (6 units)
Master Carton, weight:	277 g
Inner Box:	
Dimension box: l/w/h	281 x 127 x 62 mm
Inner Box, weight:	60g

Weight:

Net-weight: (deglaized)	700 gram pr. Box
Master Carton full:	approx. 7,00kg
Sizes pr.700 gr.:	4/7, 8/12, 13/16, 17/20, 21/30

Barcodes (sales units):

4-7 :	5705510104075
8-12:	5705510108127
13-16:	5705510113169
17-20:	5705510117204
21-30:	5705510121300

Nutritional value pr. 100 g:

Energy:	395 Kj / 94 Kcal
Total fat:	1,3g
-saturated fat	<0,5g
Total carbohydrate:	0,8g
-sugars	<0,5g
Protein:	20g
Salt	0,85g

Microbiological characteristics:

Total Plate Count	< 10 x E6/g
Total Enterobacteriaceae	< 10 x E3/g
Salmonella	Absence 25 g
E-coli	< 10 x E2/g
Staph. aureus	< 10 x E2/g

Chemical characteristics:

TVB-N	< 25 mg N2/100 g
TMA	< 7 mg/100 g
4-hexylresorcinol (E-586)	< 2 mg/kg

Heavy metal content:

CD (Cadmium)	< 1 ppm
HG (Mercury)	< 1 ppm
CU (Copper)	< 20 ppm
PB (Lead)	< 1 ppm