



- always a good catch

Scampi whole frozen – LÆSØ

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. Please visit www.laeso-fish.dk for serving suggestions.

Ingredients:

Whole scampi (*Nephrops norvegicus*), water. Preservative: Sodium bisulphite(E222); contains traces of sulphite: contains shellfish.

Storage conditions:

1 Day in the refrigerator. – 3 days in the ice compartment. – One week at -6°C – 1 month at -12°C – at Best Before date -18°C (Up to 24 months).

Producer: A/S Læsø Fiskeindustri, Industrivej 4, DK-9940 Læsø.
CEE No.: DK-4582
Origin: Denmark
Scientific name: *Nephrops Norvegicus*
Catching area: North-east Atlantic, FAO 27

Packaging Details:

Pallet (207 cm): 112 or 56 Master cartons pr. pallet
Master: 6 or 12 boxes pr. Master
Inner Box:
Dimension box: 150 mm x 61 mm x 299 mm
Grossweight: 1000 gram pr. box
Netweight: (deglazed) 800 gram pr. box
Sizes pr.800 gr.: 2/4, 4/7, 8/12, 13/16, 17/20

Weight:

Master Carton: 550g / 400g
Master Carton full: approx. 14,50 / 7,00 kg
Inner Box: 60g

Nutritional value pr. 100 g:

Energy: 401 Kj / 96 Kcal
Protein: 20,5g
Fat: 2,2g
Carbohydrate: 1,1g

CHEMICAL CHARACTERISTICS:

TVB-N < 25 mg N2/100 g
TMA < 7 mg/100 g
SO 2 < 150 ppm

HEAVY METAL CONTENTS:

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



Barcodes (sales units):

2/4 5705510020016
4/7 5705510020061
8/12 5705510020078
13/16 5705510020085
17/20 5705510020092

MICROBIOLOGICAL CHARACTERISTICS:

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

