



- always a good catch

Products in brine – SURIMI - Chunks

The surimi from Læsø Fiskeindustri is produced on the small island Læsø where the surimi are packed in buckets added a local developed brine which ensures a delicious and Fresh taste. The production follows high specifications of quality to ensure a continuously top products. These specifications and this production method have placed the surimi from Læsø as one of the best on the market.

Surimi: *We have selected the best Surimi with 42% of white fish*

Serving suggestions:

Take the surimi out from the refrigerator keep the Surimi awaiting any further handling for approx. 8-10 min. – This ensures that the taste is the best possible. The Surimi is now ready for consumption – Perfect for a mixed salad.

Ingredients:

Surimi ((**Nemipterus spp.** Sugar, stabilizers: E450, E451, vand,)) water, potato starch, **wheat starch**, GMO free rapeseed, sugar, salt, **egg white powder**, **crab flavouring**, **crab flavour**, calcium carbonate, flavour enhancer E635, colour E160c)
Brine: Water, salt, regulator of acidity: E330, E331, Preservatives: E202, E211

Allergen:

Contains fish, wheat, egg and shellfish.

Storage conditions:

Refrigerator +2°C-5°C: Up to 7 weeks
When opened: 3-4 days in refrigerator

Shelf life: 60 days

Producer: A/S Læsø Fiskeindustri, Industrivej 4, DK-9940 Læsø.
CEE No.: DK-4582-CE



Packaging Details:

Packing material: Buckets of plastic
Master: Poly
Buckets pr. Master: 6 buckets
Master pr layer: 9*6
Master pr. Euro pallet (170 cm): 81*6

Weight:

Net weight: 1500g
Drained weight: 900g

EAN codes (sales units): 5705510037007

Nutritional value pr. 100 g:

Energy: 490 Kj / 120 Kcal
Total fat: 0-1g
Total carbohydrate: 21g
Protein: 7g

Microbiological characteristics:

Total Plate Count < 10 x E5/g
Total Enterobacteriaceae < 10 x E2/g
Salmonella Absence 25g
Listeria Absence 25g
E-coli < 10 x E1/g
Staph. aureus < 10 x E1/g

