



- always a good catch

## 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. Please visit [www.laeso-fish.dk](http://www.laeso-fish.dk) for serving suggestions.

### Ingredients:

Whole scampi (*Nephrops norvegicus*), water. 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). |

### Producer:

A/S Læsø Fiskeindustri, Industrivej 4, DK-9940 Læsø.

### 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, weight: | 550g / 400g                   |
| Inner Box:             |                               |
| Dimension box:         | 129mm x 63 mm x 286 mm        |
| Inner Box, weight:     | 60g                           |

### Weight:

|                      |                                  |
|----------------------|----------------------------------|
| Netweight: (degazed) | 700 gram pr. Box                 |
| Master Carton full:  | approx. 7,00kg                   |
| Sizes pr.700 gr.:    | 4/7, 8/12, 13/16, 17/20<br>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     |
| SO 2  | < 150 ppm        |

### Heavy metal content:

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



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