



- always a good catch

Shrimps in brine – LÆSØ PREMIUM – Count 150-250 pr. lb

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

PREMIUM: *Continuously top quality product from a very few selected partners*

Serving suggestions:

Take the shrimps out from the refrigerator keep them awaiting any further handling for approx. 8-10 min. – This ensures that the taste is the best possible. The shrimps are now ready for consumption – Please visit www.laeso-fish.dk for serving suggestions.

Ingredients:

Shrimps (*Pandalus borealis*), cooked and peeled, water, salt, stabilizer E415, E410, regulator of acidity E331, E330
Preservative: E211, E202.

Allergen:

Contains shellfish.

Storage conditions:

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

Shelf life: 49 days

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

CEE No.: DK-4582-CE

Scientific name: *Pandalus borealis*



Packaging Details:

900g (1500ml)

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

Weight:

Net weight: 1500g
Drained weight: 900g

EAN codes (sales units):

900g (1500ml): 5705510035003

Nutritional value pr. 100 g:

Energy: 280 Kj / 80 Kcal
Total fat: 1,5g
Total carbohydrate: 0-1g
Protein: 15g



450g (800ml)

Packing material: Buckets of plastic
Master: Poly
Buckets pr. Master: 6 buckets
Master pr layer: 9*6
Master pr. Euro pallet(170cm) 135*6

Weight:

Net weight: 800g
Drained weight: 450g

EAN codes (sales units):

450g (800ml): 5705510035102

Microbiological characteristics:

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

