



- always a good catch

## Scampi Fresh – 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](http://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:

5 days from date of production.

**Origin:** Denmark  
**CEE No.:** DK-1133  
**Scientific name:** *Nephrops Norvegicus*  
**Catching area:** North-east Atlantic, FAO 27

**Packing:** 3 kilo net Poly boxes.  
5 kilo net Poly boxes.

