



## Scampi whole frozen – MARIUS

Marius scampi come from Skagen, which is located at the northernmost tip of Denmark. The scampi auction in Skagen is the largest of its kind in the region. Every day, Marius scampi are selected from the auctions premiere catches. Skagens local fishermen take pride in this historic tradition of supplying our company with the best product available on the market.

### 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:

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, Auktionsvej 20, DK-9990 Skagen.  
**CEE No.:** DK-1133  
**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: (degazed)** 800 gram pr. box  
**Sizes pr.800 gr.:** 2/4, 4/7, 8/12, 13/16, 17/20, 21/30

### Weight:

**Master Carton:** 550g / 400g  
**Master Carton full:** approx. 14,5kg / 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 5703028102040  
4/7 5703028104075  
8/12 5703028108127  
13/16 5703028113169  
17/20 5703028117204  
21/30 5703028121300

### 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

