



- always a good catch

## Shrimps in Brine – GOLDEN - Count (125-175 per 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 products. These specifications and this production method have placed the shrimps from Læsø as one of the best on the market.



**GOLDEN:** *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](http://www.laeso-fish.dk) for serving suggestions.

### Ingrediens:

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

### Storage conditions:

Up to 7 weeks at temperature from +2°C – 5°C. – When opened: 3-4 days in refrigerator.

### Nutritional value pr. 100 g:

Energy: 380 Kj / 90 Kcal  
Protein: 19g  
Fat: 1,5g  
Carbohydrate: 0g

<b>Product:</b>	Golden
<b>Net weight:</b>	1500 ml.
<b>Drained Weight:</b>	900g.
<b>Ean code:</b>	5705510035300
<b>Packing material:</b>	Buckets of plastic
<b>Master:</b>	Poly
<b>Buckets pr. Master:</b>	6 buckets.
<b>Master pr. Layer:</b>	9 x 6
<b>Master pr. Euro pallet (170 cm):</b>	81 x 6

