



- always a good catch

Shrimps in Brine – SPECIAL - 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 products. These specifications and this production method have placed the shrimps from Læsø as one of the best on the market.



SPECIAL: From a special area at the Greenlandic coast.

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.

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

Product:	Special	Special
Net weight:	1500 ml.	800 ml.
Drained Weight:	900g.	450 g.
Ean code:	5705510036000	5705510036109
Packing material:	Buckets of plastic	Buckets of plastic
Master:	Poly	Poly
Buckets pr. Master:	6 buckets.	6 buckets.
Master pr. Layer:	9 x 6	9 x 6
Master pr. Euro pallet (170 cm):	81 x 6	135 x 6

