



- always a good catch

## Products in Brine – SURIMI – Chunks

The surimi from Læsø Fiskeindustri is produced on the small island Læsø where the surimi are packed in buckets 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 surimi from Læsø as one of the best on the market.



**Surimi:** We have selected the best Surimi with 42% of white fish.

### Serving suggestions:

Take the surimi out from the refrigerator keep the Surimi awaiting any further handling for approx. 8-10 min. – This ensures that the taste is the best possible. The Surimi is now ready for consumption – Perfect for a mixed salad.

### Ingrediens:

Surimi (Nemipterus spp.), water, powdered egg white, starch, salt, sugar, crab extract, regulator of acidity, coloring E160c, E170. 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: 490 Kj / 120 Kcal  
Protein: 7g  
Fat: 0-1g  
Carbohydrate: 21g

<b>Product:</b>	Surimi	Surimi
<b>Net weight:</b>	1500 ml.	800 ml.
<b>Drained Weight:</b>	900g.	450 g.
<b>Ean code:</b>	5705510037007	5705510037106
<b>Packing material:</b>	Buckets of plastic	Buckets of plastic
<b>Master:</b>	Poly	Poly
<b>Buckets pr. Master:</b>	6 buckets.	6 buckets.
<b>Master pr. Layer:</b>	9 x 6	9 x 6
<b>Master pr. Euro pallet (170 cm)</b>	81 x 6	135 x 6

