

Rainbow Trout



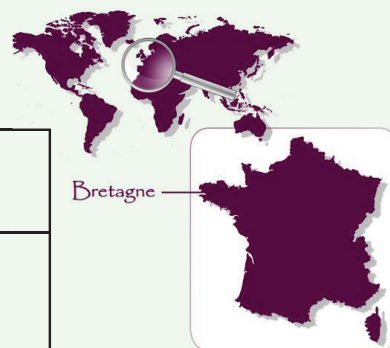
Bretagne Truite

- * Family : Salmonidae
- * Species : Oncorhynchus mykiss
- * Origin : Raised in France - Brittany
- * Plants CE agreement: FR29199503CE

* Fresh Gutted Cleaned Rainbow Trout with Head and Tail

Packing specifications:

PRODUCT DESIGNATION	SIZE	PACKAGING		BEST BEFORE DATE
Fresh Rainbow Trout (Organic or not)	1/2kg	Polystyrene fish boxes - under ice flakes (25/30%)	10kg Box	7 days between 0°C/2°C
	2/3kg			
	3/4kg			
	4/5kg			



*Please consult us for availability

Organoleptic :

- * Typical taste, smell, and colour of Brittany rainbow trout

Visual:

- * No trace of kidney and abdominal cavity not perforated.

Labels:

- * The LABEL AB attests that at least 95% of a labelled product's ingredients are organic.



A range of high quality seafood products for taste connoisseurs

Trout roes



Bretagne Truite

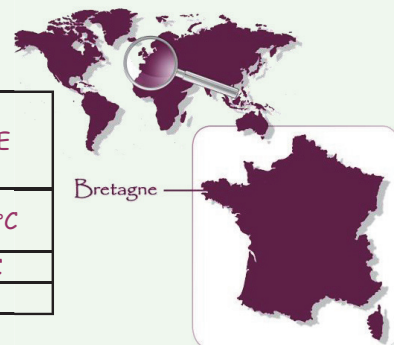
* Family :	Salmonidae
* Species :	Oncorhynchus mykiss
* Origin :	Raised in France - Brittany
* Plants CE agreement:	FR29199503CE

* Trout roes - Nature/Bretagne Truite recipe /Salt

Packing specifications:

PRODUCT DESIGNATION	SIZE	PACKAGING	BOXES	BEST BEFORE DATE
Pasteurized trout roes	90g	Box of 12 jars	Sales Unit : 8	18 Months at +2°C/4°C
	50g	Box of 20 jars		
Fresh trout roes	250g	Plastic tray		6 Months at 0/+2°C
	5Kg	Bucket		7 days at 0/+2°C

*Please consult us for availability



Sterilization process:

- * Trout roe are mixed with salt, sugar and ingredients.
- * Then they are put into jars.
- * Lid are pressed on the jar and complet jar are inserted in a sterilizer.
- * After sterilization, jars are kept in a fridge at +2°C/4°C

Ingredient :

- * Pasteurized trout roes : Trout roes, salt, sugar, anchovy flavoured, lemon juice concentrate.
- * Fresh trout roes : Trout roes or trout roes & salt

Organoleptic :

- * Typical taste, smell, and colour of trout roes

A range of high quality seafood products for taste connoisseurs