



# Shore Mariner - Atlantic Salmon Portions Skin On

SPSO200GDP

Perfect for grilling, searing, roasting, frying, poaching, and smoking.

- \* Premium Sea Farmed Atlantic Salmon
- \* Boneless Portion
- \* Excellent Source of Protein

Ideal for: Shops, Cafes, Restaurants, Takeaway, QSR, Clubs, Hotels.

Certifications: HACCP Certified. Kosher Certified.

#### **Product Information**

Product		Units/Carton
Atlantic Salmon Portion Skin On	Salmo salar	25 x 200g (5kg)

Nutrition Information			
Servings per pack: 25 Serving size: 200g			
	Avg Qty per serving	Avg Qty per 100g	
Energy	1484kJ	742kJ	
Protein	39.8g	19.9g	
Fat -Total	21.8g	10.9g	
-Saturated	4.8g	2.4g	
Carbohydrate	0.0g	0.0g	
Sugars	0.0g	0.0g	
Sodium	640mg	320mg	

Ingredients: Salmon (*Salmo salar*) (97%), Water, Salt. Allergens: Contains Fish

#### **Cooking Instructions**

Method 1 (Preferred preparation method) Defrost salmon in sealed pouches in fridge overnight or in cold water for 30 minutes.

Remove salmon from the plastic pouch. Brush or spray salmon with oil. To sauté, place salmon in pan skin side down, and cook for 10 - 12 minutes. Flip over and finish in 1 minute.

Storage: Keep frozen at or below -18°C

Frozen Shelf Life: 2 Years from production

Chilled Shelf Life: Consume within 24 hours

Processed from Norwegian Salmon









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### **Packaging**

Packaging Configuration 25 x 200g portions, 5kg

Inner:



Outer:



Packaging Type: Printed Foodgrade Plastic Bag

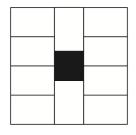
Inner Barcode: 9310389002467

Packaging Type: Cardboard Carton

Outer Barcode: 19310389002464

Dimensions: 390mm(L) x 260mm(W) x 125mm(H)

#### **Pallet Configuration**



10B1 10 Cartons per layer 8 Layers per pallet 80 Cartons per pallet