

FISH



PRAW003



ALLERGENS

Crustaceans . Sulphites.

It may contain traces of molluscs and fish. **NOGMO.**

Nutritional values PER 100 g:	
Energy value	182 kcal
Fats	1.1 g
Of which saturated	0.3 g
Carbohydrates	<1 g
Of which sugars	<0.1 g
Proteins	14.8 g
Salt	0.15 g

Revision date: 19/02/2024

# WILD RED CAMARÓN

Hispanmare was founded in 1953, it is a family-owned business which is currently run by third generation employees. The company's headquarters are located in Adra, Southeast Spain. We love working with them because they devote themselves to sustainable practices and fully acknowledge their corporate responsibility. They are unusual in the fact that they do not outsource any of their operation. Meaning that they control the entire process from catching the fish until it is delivered to the customer. This ensures that quality is never compromised.

**About the product:** Very sweet flavour with bitter undertones and high fat content, which makes it ideal for raw preparations and all kinds of sauces. It is caught in very deep areas, which means that it has a high fat infiltration content, and this characteristic is what makes it highly demanded for the preparation of different sauces. The coral head is highly appreciated, used in haute cuisine for a wide variety of preparations

**Origin:** Adra (Almería, Andalucía, Spain)

**Country of Origin:** Mauritania, Senegal or Guinea Bissau. FAO 34,EASTERN CENTRAL

**Production method:** Capture **Frozen:** Deep freezing on board at -40°C **Fishing technique:** Pots and traps

**Gear:** Modified. Limited by-catch

**Scientific name:** Parapasiphae Sulcatifrons **Spanish Local Name:** Camarón Rojo

**Unit Net Weight:** 1kg **Units per Kg:** 50-80 pcs/kg

**Ingredients:** Wild red Camarón (CRUSTACEANS), acidity regulators (E-450), antioxidants (E-330, E-331), preservatives (E-223) (SULPHITES)

**Primary packaging:** Carton box **Secondary packaging:** NA

**Storage:** -18°C. **Type of Freezing:** IQF. **Glazing:** 0%

**Shelf life:** 2 years from production date.

**Second life:** Once defrosted, keep refrigerated and consume within 24 hours. DO NOT REFREEZE.

**Cooking instructions:** Do not refreeze once defrosted. Consume raw or cooked (Sashimi grade product)

**Grade:** Sashimi. (Certified by TRAZA). ISO 9001. BUREAU VERITAS CERTIFICATION. (CERTIFICATE AVAILABLE ON REQUEST)

