



## Freshwater Trout (Oncorhynchus mykiss)

### Specifications:

Trouts farmed in the Andes Range by Landes using water of unmatched pureness. The fish are transferred alive to our plant in Talcahuano to be harvested in order to achieve the best quality in all of our products. Selected and inspected fish to achieve high quality. Constant quality control over freshness of raw materials.

### Varieties:

Simple fillets skin-on or skin-off  
Butterfly fillets  
Gutted  
Gutted boneless

IQF or plate frozen at  $-18^{\circ}\text{C}$  based on customer specifications  
Packing according to client's needs  
Duration 12 months frozen  
Kosher Certified  
Processed under HACCP regulations

