

Smoked

**LANDES**<sup>®</sup>

## Spanish Style Smoked Pomfret (Brama Australis)

### Specifications:

Elaborated from superior quality skin-on fillets.  
Cold smoked using native woods at a maximum temperature 25° C.  
Homogeneously laminated to be marinated using a Spanish technique that gives the product its unique characteristics of color and flavor.  
Frozen at -18°C  
Duration of 12 months at -18° C, 50 days refrigerated (0° to 4° C)  
Ready to eat product  
Packed according to client's specifications.



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