

Smoked

LANDES®

Hot Smoked Trout Fillet (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 fillets of high quality.

Hot smoked at a temperature of 80° C using native woods that give the product its unique characteristics of color, smell and flavor.

Vacuum sealed in polyethylene bags

Frozen at -18°C

Kosher Certified

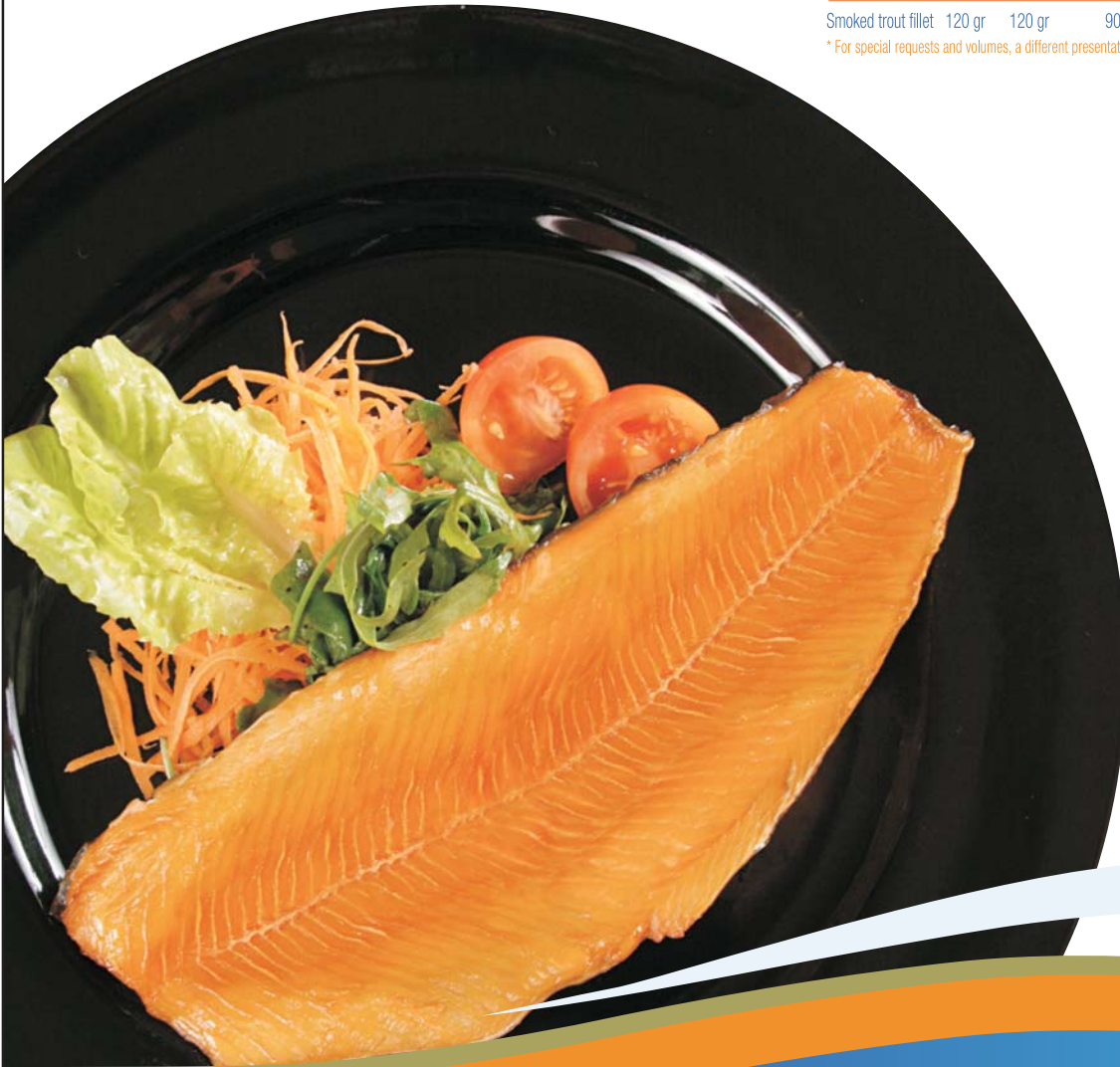
Duration of 12 months at -18° C, 45 days refrigerated (0 to 4°C)

Processed under HACCP regulations

Description	Portion	Net weight	Units	Secondary packaging *	Measurements (m3)
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Smoked trout fillet	120 gr	120 gr	90	Cardboard box 13,5 Kg.	0,55x0,34x0,18=0,034
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* For special requests and volumes, a different presentation could be quoted based on client's specifications.



sales@landes.cl
www.landes.cl

Ave. Tamar 183 Of. 702
Las Condes - Santiago - Chile
Fono/Phone: (56) (2) 2337151

Isla Rocuant S/N. Talcahuano
8ª Región - Chile
Fono/Phone: (56) (41) 2857000