

RED PRAWN TARTARE

Unique and unforgettable! The red prawn is fished in deep waters at depths of 700 to 1000 meters. The marine currents sweeten and intensify its flavor.



COMMERCIAL DENOMINATION: Red prawn

SCIENTIFIC NAME: *Aristeomorpha foliacea*

FAO CODE ALPHA-3: ARS

PRESENTATION: Pulp

ORIGIN: Albania

FISHING AREA: Fao area 37.2.1 - Mediterranean Central Sea, Adriatic Sea

FISHING METHOD: Trawling (O.T.B)

ADDITIVES: Metabisulphite E223

ALLERGENS: Crustaceans and sulphites

TRANSFORMATION PROCESS: Shelled by hand and cut with a knife. Frozen at -50°C.

PACKAGING TYPE - SALES UNIT: Cardboard boxes of 800 g contains 10 sachets of 80 g

PACKAGING: Carton sizes 45x31x23 containing 10 cardboard boxes of 800 g

STORAGE: To be consumed preferably within 24 months from the freezing date. Keep at a temperature equal to or lower than -18°C. Do not refreeze. Once defrosted, keep in the refrigerator and consume within 24 hours.

USAGE: Enjoyed raw. Place it on the serving plate and garnish to your taste.

AVERAGE NUTRITIONAL VALUES FOR 100G

ENERGY	88kcal - 368 kj
FAT	0,6 g
OF WHICH SATURATES	0,1 g
CARBOHYDRATES	0,6 g
OF WHICH SUGARS	0 g
PROTEINS	20,1 g
SALT	0,9 g



FULL TRACEABILITY



DEEP RED



WILD



AVAILABLE YEAR-ROUND



SEA SCENT



-18°C