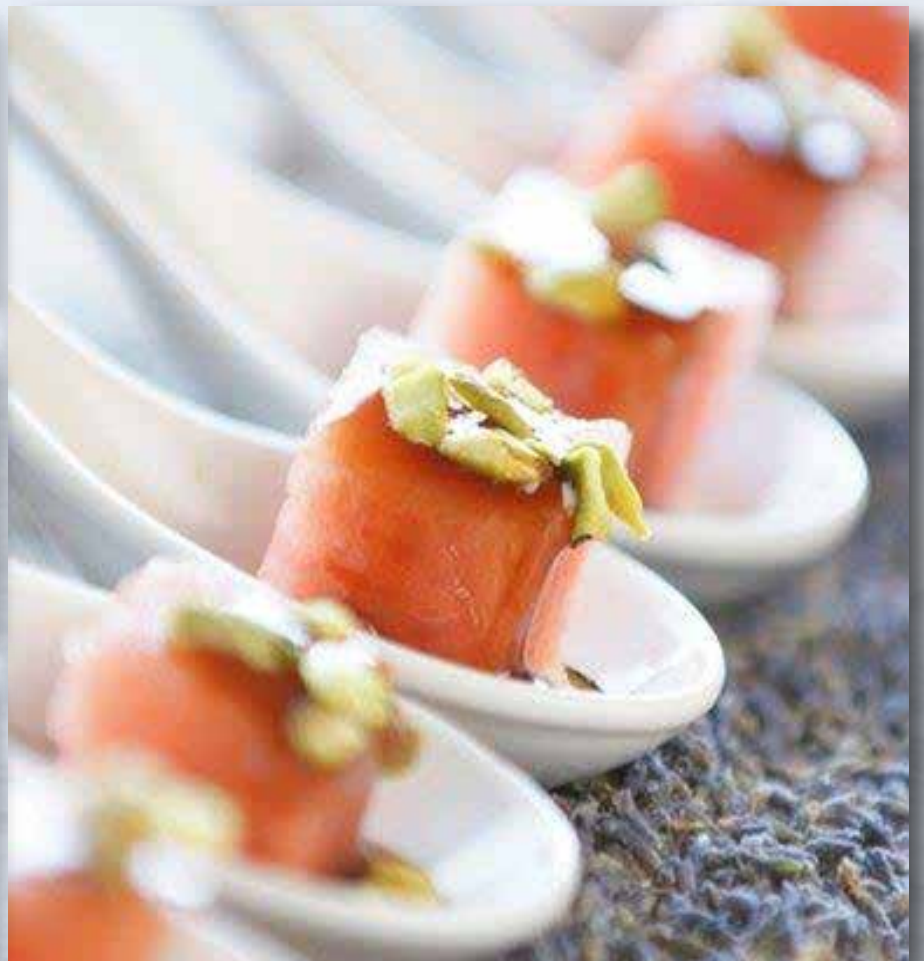


# SANDOSTINE

## Food World



*Your best choice*



SANDOSTINE

## **YOUR BEST CHOICE**

Are you looking for the very best and finest quality of smoked fish?  
A place where they smoke using traditional methods?

Fully traceable, using state of the art technology, processing and working in a hygienic and efficient manner, under strict legislation? If so, you have made the right choice, and you have come to the right address.

All these aspects allow us to offer you the most delicious, palate range of smoked products.



## **WHAT ELSE DOES SMOKING FISH INVOLVE?**

Craftsmanship and passion, to be able to offer you the very best quality. "The smoking process is a craft in itself". The proper selection of our fish, containing exactly the right amount of fat for smoking. The right catching moment, high quality smoke tunnels with the right even air distribution, and a perfect and controlled production unit.

In addition to the state of the art techniques we have mastered, we are an artisanal and traditional smokehouse. We only smoke our products with certified beech wood chips. The computer controlled smoke generators are located right above the smoke cabinets. The generators are kept at a constant temperature, in which the chips don't burn, but smolder.

This smoke gives the fish that characteristic, authentic, unique smoke flavor and color.

And last but not least, our smoke masters; specialists through training and years of experience.

Their craftsmanship and passion form the foundation of our most delicious smoked fish.

## **WE ARE IFS CERTIFIED, WHAT DOES THAT MEAN?**

IFS certification gives you assurance with regard to the control of the production process and guarantees food safety.

An IFS certificate means that legislation and regulations are being complied with and ensures product safety and product liability.

The requirements of the IFS standards related to improved safety and control of consumer products.

To meet the IFS standards, one is required to have a quality management system and an HACCP plan.

In addition, specific requirements must be met in terms of product, process and staff (Good Hygiene Practices).





## TOTAL INFORMATION

Our delicately smoked, easy to use, fish range has a wonderfully balanced taste with a delicate bite. Just take it out of its package place it on a plate to make a light salad, a delicious sandwich, an appetizer, lunch, or tapas.

Endless possibilities.

Sprinkle some good quality virgin olive oil, grind a bit of fresh pepper, add a few roasted pine seeds, a bit of sea salt, and you are good to go..... Is your mouth watering yet?

Our Tuna and Salmon Carpaccio were originally developed for airlines, corporate & party catering, and this product has been fully embraced by restaurants and supermarkets throughout Europe as an easy to use & easy to buy product.

The same applies to our wonderful other smoked salmon range with a variety of flavours.

Don't forget our incredible smoked halibut, trout, salmon pate, and salmon tartar - all mouth-watering!

A high quality delicately smoked range of fish, ideal as an incredible starter or a light lunch.

The products are made from the finest farmed fish, with a sharp eye on environmental issues (sustainability), total traceability, and the highest quality standards.

We can also offer all LOP = low-oxygen packaging in vacuum packaging. The weight as listed in our overview may deviate somewhat if they are packaged in a vacuum packaging.

Please let us know which product you would rather have in vacuum and we will inform you of the weight and the packaging in which they will be packaged.

As you might have noticed, all our packaging is full-color with attractive look, a look that will invite your customers to buy. We recommend vacuum for export, the product is less vulnerable than LOP, and in addition, the product remains in great condition in terms of flavor and color for a period of 12 months.

And because we slightly smoke it ..... you can keep it up to 21 days at 0° to 4° C.

We also deliver all products frozen for export, which can be stored up 12 months at minus 18 degrees.

***Buon appetito!***

## OUR RANGE OF SMOKED FISH

Salmon Carpaccio *Salmo salar*

Tuna Carpaccio *Thunnus albacares*

Salmon Paté *Salmo salar*

Salmon Tartar *Salmo salar*

Norwegian Smoked Salmon Slices *Salmo salar*

Slices Salmon Royal Gravád Lachs *Salmo salar*

Smoked Halibut *Reinhardtius hippoglossoides*

Portion controlled Smoked Salmon *Salmo salar*

Hot Smoked Salmon Steak *Salmo salar*

Hot Smoked Smoked Salmon Flank *Salmo salar*

Trout Fillets *Oncorhynchus mykiss*

Red Sockeye *Oncorhynchus nerka*

Whole Smoked Salmon Flank *Salmo salar*

Whole Smoked Salmon Flank Sliced *Salmo salar*

Whole Smoked Gravád Lachs Flank *Salmo salar*

Whole Smoked Gravád Lachs Flank Sliced *Salmo salar*

Whole Smoked Halibut Flank *Reinhardtius hippoglossoides*

Whole smoked Halibut Flank Sliced *Reinhardtius hippoglossoides*

## **SALMON CARPACCIO**

Article number: ZCA0120.HVW.001

Weight: **120 gram**

Packaging: Vacuum

Logistic information:

8 Units per Box, Type F

43 Boxes per Layer, 344 Units, Net 41,3kg

7 Layers per Pallet, 301 Boxes, 2408 Units, Net 289kg

Article number: ZCA0300.HVW.001

Weight: **300 gram**

Packaging: MAP

Logistic information:

8 Units per box, Type: MEDIUM

10 Boxes per Layer, 80 Units, Net 24kg

13 Layers per Pallet, 130 Boxes, 1040 Units, Net 312kg





## **TUNA CARPACCIO**

Article number: TCA0200.HVW.001

Weight: **120 gram**

Packaging: Vacuum

Logistic information:

8 Units per Box, Type F

43 Boxes per Layer, 344 Units, Net 41,3kg

7 Layers per Pallet, 301 Boxes, 2408 Units, Net 289kg





## **SALMON PATE**

Article number: PATE2500.BLA.001

Weight: **125 gram**

Packaging: Vacuum

Logistic information:

20 Units per Box, Type PATE

23 Boxes per Layer, 460 Units, Net 57,5kg

9 Layers per Pallet, 207 Boxes, 4140 Units, Net 581kg





## **SALMON TARTAR**

Article number: TAR0150.BLA001

Weight: **150 gram**

Packaging: MAP

Logistic information:

12 Units per Box, Type MEDIUM

10 Boxes per Layer, 120 Units, Net 18kg

13 Layers per Pallet, 130 Boxes, 1560 Units, Net 234kg

Article number: TARPAAL600

Weight: **600 gram**

Packaging: POLE

Logistic information:

9 Units per Box, Type POLE

4 Boxes per Layer, 36 Units, Net 21,6kg

12 Layers per Pallet, 50 Boxes, 450 Units, Net 270kg



## **NORWEIGIAN SMOKED SALMON SLICES**

Article number: ZNK0100.HVW.001

Weight: **100 gram**

Packaging: Vacuum

Logistic information:

30 Units per Box, Type MEDIUM

13 Boxes per Layer, 390 Units, Net 39kg

13 Layers per Pallet, 169 Boxes, 5070 Units, Net 507kg

Article number: ZNK0250.HVW.001

Weight: **250 gram**

Packaging: Vacuum

Logistic information:

15 Units per Box, Type MEDIUM

13 Boxes per Layer, 195 Units, Net 48,75kg

13 Layers per Pallet, 169 Boxes, 2535 Units, Net 634kg

Article number: ZNK0500.HVW.001

Weight: **500 gram**

Packaging: Vacuum

Logistic information:

7 Units per Box, Type MEDIUM

13 Boxes per Layer, 91 Units, Net 45,5kg

13 Layers per Pallet, 169 Boxes, 1183 Units, Net 592kg





**SLICES ROYAL GRAVAD LACHS**

Article number: ZNM0100.BLA.002

Weight: **100 gram**

Packaging: MAP

Logistic information:

20 Units per Box, Type MEDIUM

10 Boxes per Layer, 200 Units, Net 20kg

13 Layers per Pallet, 130 Boxes, 2600 Units, Net 260kg





## **SALMON LEMON**

Article number: ZNK0150.HVW.001

Weight: **150 gram**

Packaging: Vacuum

## **SALMON HONEY**

Article number: ZNK0150.HVW.002

Weight: **150 gram**

Packaging: Vacuum

Logistic information:

10 Units per Box, Type K

16 Boxes per Layer, 160 Units, Net 24kg

15 Layers per Pallet, 240 Boxes, 2400 Units, Net 360kg





## GRAVAD LACHS WITH DILL SAUCE

Article number: ZNM0150.HVW.001

Weight: **150 gram**

Packaging: Vacuum

Logistic information:

10 Units per Box, Type J

16 Boxes per Layer, 160 Units, Net 24kg

8 Layers per Pallet, 128 Boxes, 1280 Units, Net 192kg



## SMOKED HALIBUT

Article number: HGK0100.HVW.001

Weight: **100 gram**

Packaging: Vacuum

Logistic information:

12 Units per Box, Type PATE

23 Boxes per Layer, 276 Units, Net 27,6kg

15 Layers per Pallet, 345 Boxes, 4140 Units, Net 414kg

Article number: HGK0500.HVW.001

Weight: **500 gram**

Packaging: MAP

Logistic information:

10 Units per Box, Type LARGE

6 Boxes per Layer, 60 Units, Net 30kg

10 Layers per Pallet, 60 Boxes, 600 Units, Net 300kg





## PORTION CONTROLLED SALMON

Article number: PCS0500.BLA.001

Weight: **500 gram**

Packaging: MAP

Logistic information:

10 Units per Box, Type LARGE

6 Boxes per Layer, 60 Units, Net 30kg

10 Layers per Pallet, 60 Boxes, 600 Units, Net 300kg

Article number: PCS0025.BLA.001

Weight: **500 gram**

Packaging: Vacuum

Logistic information:

14 Units per Box, Type PC LARGE

6 Boxes per Layer, 64 Units, Net 42kg

10 Layers per Pallet, 60 Boxes, 840 Units, Net 420kg





## **HOT SMOKED SALMON STEAK**

Article number: ZNW0150.BLA.001

Weight: **150 gram**

Packaging: MAP

Logistic information:

8 Units per Box, Type MEDIUM

10 Boxes per Layer, 80 Units, Net 12kg

13 Layers per Pallet, 130 Boxes, 1040 Units, Net 156kg





**HOT SMOKED SALMON SIDE WHOLE**

Article number: ZNW1000.BLA.001

Weight: 900 - 1200 gram

Packaging: Vacuum

Logistic information:

8 Units per Box, Type SIDE

4 Boxes per Layer, 32 Units, Net 32kg

13 Layers per Pallet, 52 Boxes, 416 Units, Net 416kg



## SMOKED TROUT FILET

Article number: FTW0125.HVW.001

Weight: **125 gram**

Packaging: Vacuum

Logistic information:

20 Units per Box, Type SMALL

13 Boxes per Layer, 260 Units, Net 32,5kg

13 Layers per Pallet, 169 Boxes, 3380 Units, Net 423kg

Article number: FTW0500.HVW.001

Weight: **500 gram**

Packaging: VACUUM

Logistic information:

6 Units per Box, Type SMALL

13 Boxes per Layer, 78 Units, Net 39kg

13 Layers per Pallet, 169 Boxes, 1014 Units, Net 507kg





## SMOKED RED SOCKEYE MSC

Article number: ZRK0250.HVW.001

Weight: **250 gram**

Packaging: MAP

Logistic information:

12 Units per Box, Type MEDIUM

10 Boxes per Layer, 120 Units, Net 30kg

13 Layers per Pallet, 130 Boxes, 1560 Units, Net 390kg

Article number: ZRK0500.BLA.001

Weight: **500 gram**

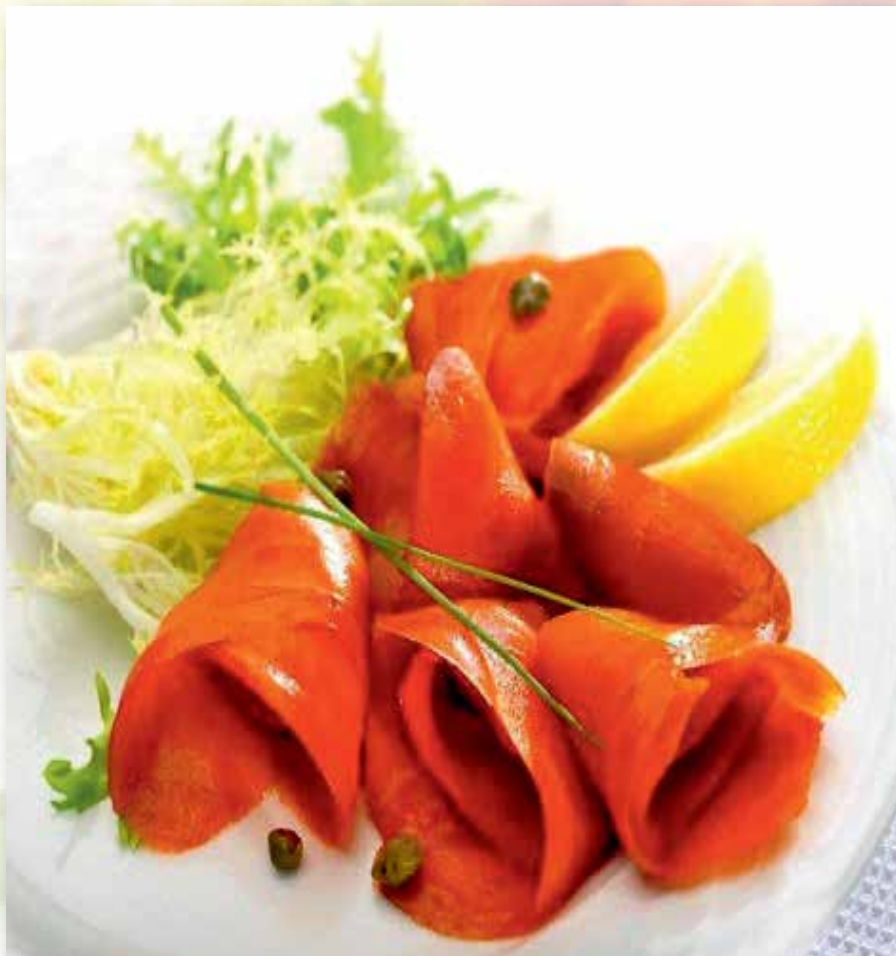
Packaging: MAP

Logistic information:

10 Units per Box, Type LARGE

6 Boxes per Layer, 60 Units, Net 30kg

10 Layers per Pallet, 60 Boxes, 600 Units, Net 300kg



**SMOKED SALMON FLANK WHOLE**

Article number: ZNG1110W

Weight: 900 - 1200 gram

Packaging: Vacuum

Logistic information:

8 Units per Box, Type SIDE

4 Boxes per Layer, 32 Units, Net 32kg

13 Layers per Pallet, 52 Boxes, 416 Units, Net 416kg





**SMOKED SALMON FLANK PRE-SLICED**

Article number: ZNG4110W

Weight: 900 - 1200 gram

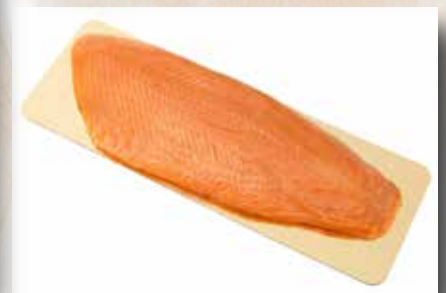
Packaging: Vacuum

Logistic information:

10 Units per Box, Type SIDE

4 Boxes per Layer, 40 Units, Net 40kg

10 Layers per Pallet, 40 Boxes, 400 Units, Net 400kg





**SMOKED SALMON PRE-SLICED**

Article number: ZNG7250W

Weight: **500 gram**

Packaging: Vacuum

Logistic information:

10 Units per Box, Type LARGE

6 Boxes per Layer, 60 Units, Net 30kg

10 Layers per Pallet, 60 Boxes, 600 Units, Net 300kg





**SMOKED GRAVAD LACHS FLANK WHOLE**

Article number: ZIM1110W

Weight: 900 - 1200 gram

Packaging: Vacuum

Logistic information:

8 Units per Box, Type LARGE

6 Boxes per Layer, 48 Units, Net 48kg

10 Layers per Pallet, 60 Boxes, 480 Units, Net 480kg



**SMOKED GRAVAD LACHS FLANK PRE-SLICED**

Article number: ZIM4110W

Weight: 900 - 1200 gram

Packaging: Vacuum

Logistic information:

10 Units per Box, Type LARGE

6 Boxes per Layer, 60 Units, Net 60kg

10 Layers per Pallet, 60 Boxes, 600 Units, Net 600kg





### **SMOKED HALIBUT FLANK WHOLE**

Article number: HGG1110W

Weight: 800 - 1000 gram

Packaging: Vacuum

### **SMOKED HALIBUT FLANK PRE-SLICED**

Article number: HGG4110W

Weight: 800 - 1000 gram

Packaging: Vacuum

Logistic information:

8 Units per Box, Type LARGE

6 Boxes per Layer, 48 Units, Net 48kg

10 Layers per Pallet, 60 Boxes, 480 Units, Net 480kg









**SANDOSTINE**  
Food World



*Your best choice*

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