

SANDOSTINE

Food World



*Your best choice
Smoked Eel Fillet*

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 eel.



WHAT ELSE DOES SMOKING FISH INVOLVE?

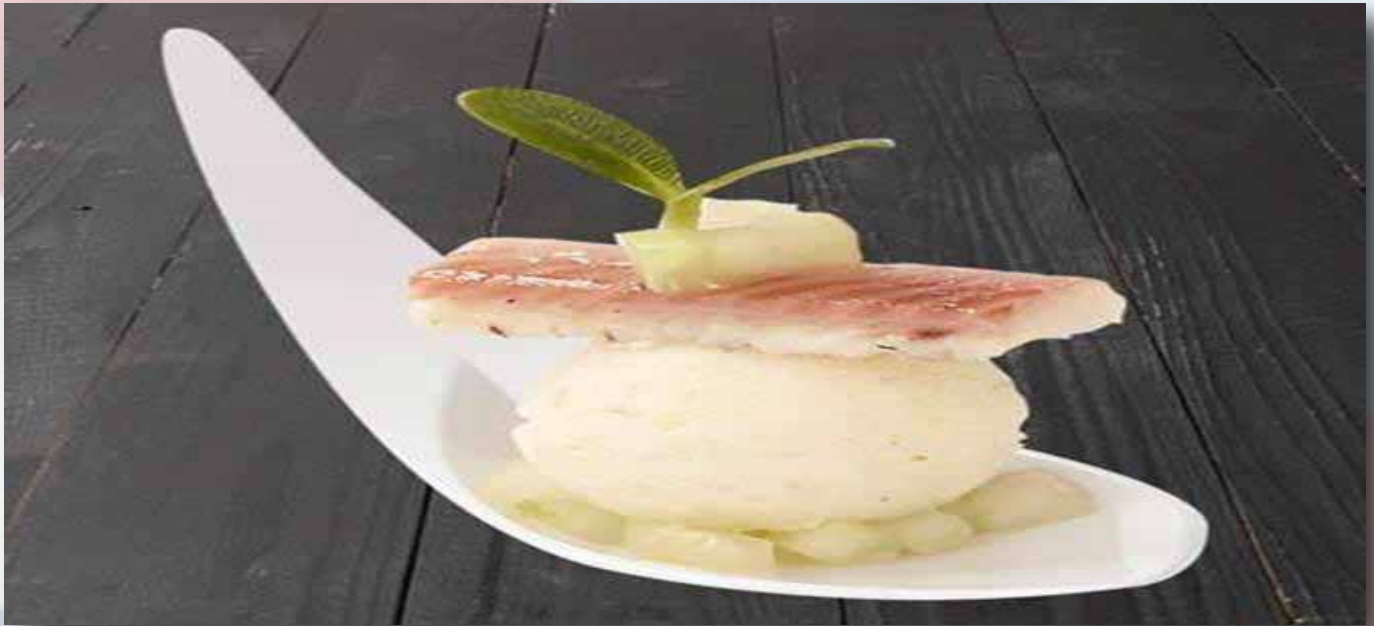
Craftsmanship and passion, to be able to offer you the very best quality. “The smoking process is a craft in itself”. The proper selection of our fish, containing exactly the right amount of fat for smoking. The right catching moment, high quality smoke tunnels with the right even air distribution, and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

IFC 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 interms of product, process and staff (Good Hygiene Practices).





VARIETY:

Smoked Eel Fillet
Binomial Nomenclature – *Anguilla Anguilla*

PACKAGING:

Vacuum Packed Smoked Eel Fillet 100 - 250 - 1000 gr.

INFORMATION:

Product Name:	Smoked Eel Fillet
Scientific Name:	<i>Anguilla Anguilla</i>
Origin:	Netherlands Aquaculture
Form of marketing:	Wholesale
Instructions on consumption:	Product ready for consumption

CONSUMABLE CONDITIONS:

Packaging:	Vacuum in PE FILM
Weight:	100-250-1000 grams
Consume before:	Frozen (-18°C), 18 months
After Defrost:	18 days, between (2-7°C)
After Package opening:	3 days, between (2-7°C)
Storage Conditions:	Frozen (-18°C)







PACKAGING TYPES:

SMOKED EEL FILLET VACUUM PACKED IN FULL COLOUR PACKAGING

100 gram per packing
60 packaging per master carton
40 master cartons per pallet
We provide the packaging with an Spanish label

WHOLE EEL VACUUM PACKED IN A TRANSPARENT BAG

Size middle
500 gram per packing
8 packaging per master carton
40 master cartons per pallet





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