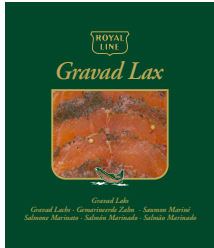
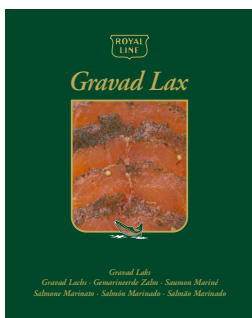




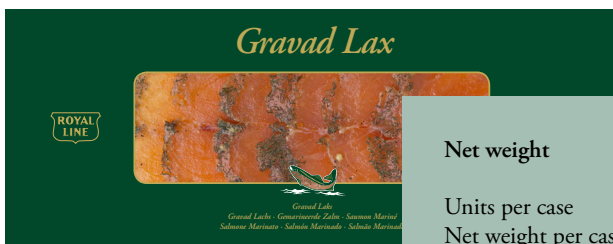
## Gravad Norwegian Lax



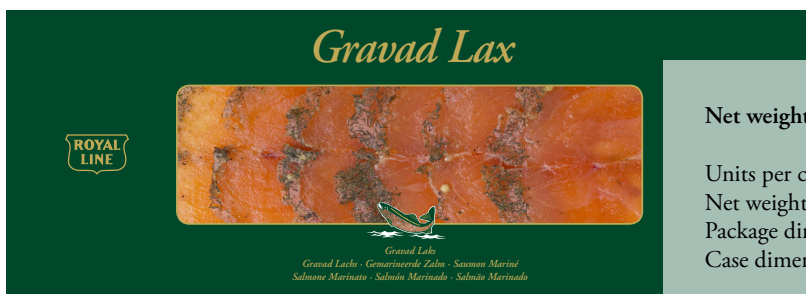
<b>Net weight</b>	<b>50 gram</b>	<b>75 gram</b>	<b>100 gram</b>
Units per case	15	12	10
Net weight per case	0.75 kg	0.90 kg	1.00 kg
Package dimensions	170 x 200 mm	170 x 200 mm	170 x 200 mm
Case dimensions	200 x 170 x 120 mm	200 x 170 x 120 mm	200 x 170 x 120 mm



<b>Net weight</b>	<b>100 gram</b>	<b>150 gram</b>	<b>200 gram</b>
Units per case	15	12	10
Net weight per case	1.5 kg	1.8 kg	2.0 kg
Package dimensions	200 x 250 mm	200 x 250 mm	200 x 250 mm
Case dimensions	240 x 200 x 120 mm	240 x 200 x 120 mm	240 x 200 x 120 mm



<b>Net weight</b>	<b>200 gram</b>	<b>250 gram</b>	<b>300 gram</b>
Units per case	10	8	6
Net weight per case	2.0 kg	2.0 kg	1.8 kg
Package dimensions	170 x 400 mm	170 x 400 mm	170 x 400 mm
Case dimensions	400 x 170 x 100 mm	400 x 170 x 100 mm	400 x 170 x 100 mm



<b>Net weight</b>	<b>500 gram</b>	<b>1 kg Pre-sliced Side</b>
Units per case	24	12
Net weight per case	12 kg	12 kg
Package dimensions	220 x 600 mm	220 x 600 mm
Case dimensions	580 x 382 x 148 mm	580 x 382 x 148 mm

Our salmon are harvested from the cool clean fjords of Norway and only the superior grade Atlantic Salmon (*Salmo Salar*) are selected. The fish are cleaned and packed with ice for chilled transport to the factory. The fresh salmon are fully trimmed, seasoned and marinated without using any artificial flavours or preservatives. A fully qualified food engineer oversees the daily production operations. Records of salt levels, temperatures, marinating and chilling times are all monitored and controlled to remain within strict quality guidelines and HACCP certification.