



TRENTINO WINE AND FLAVOURS ROUTE

Sliced Cold Smoked Salmon Trout Filet Superior Selection

Composition:

Ingredient: Trout Filet (*Oncorhynchus mykiss*), salt, spice.

The product comes from our trout farms all situated in Trentino, registered with the Veterinary Service of Trento and under the control of the same service and the Technical Assistance of Foundation's E. Mach. The trout are farmed with fresh and oxygenated water currents, typical of mountain environment.

Production process:

The trout are eviscerated and fileted. The fillets obtained are in subsequent boned and manually operated a selection-color and weight of the product suitability. The fillets are then placed in brine for several hours and then hung on racks for the introduction in the oven for the smoking process. The resulting product is then packed in vacuum bags and then stored in the cell of the finished product.

Characteristics of the finished product:

Salmon color, firm texture, good flavor typical of smoked fish, mild flavor. No residues of the active drug and the purpose or largely absent within the limits of the law tracks from environmental contamination.

Nutrition Information (calculate for 100 g)

Energy 643 kJ / 153 kcal | carbohydrates <0.5 g - sugars <0.5 g | Total Fat 5.8 g - saturated 1.3 g Fibers <0.5 g, - monounsaturated 2.2 g - polyunsaturated* 2.3 g | Fibers <0.5 g | Proteins 25 g | Salt 3.5 g | *of wich Omega 3 (EPA+DHA) 870 mg for 100g

How to use:

The product can be consumed as such or after cooking. See recipes on the envelope.

Carpione del Garda sliced cold smoked fillet

Composition:

Ingredient: filet of "Carpione del Garda" (*Salmo carpio*), salt, spice

The product comes from our farms all situated in Trentino, registered with the Veterinary Service of Trento and under the control of the same service and the Technical Assistance of Foundation's E. Mach, as well as the competent Ministry. The Carpione del Garda are farmed with fresh and oxygenated water currents, typical of mountain environment.



Production process:

The Carpione del Garda are eviscerated and fileted by machine. The fillets obtained are in subsequent boned and manually operated a selection-color and weight of the product suitability. The fillets are then placed in brine for several hours and then hung on racks for the introduction in the oven for the smoking process. The smoked fillet is then sliced with a slicing machine. The resulting product is then packed in vacuum bags and then stored in the cell of the finished product.

Characteristics of the finished product:

Light color, firm texture, good flavor typical of smoked fish, mild flavor.

No residues of the active drug and the purpose or largely absent within the limits of the law tracks from environmental contamination.

Free of pathogens.

Storage temperature: 0 / +4 °C.

Farmed in Italy – Trentino.

Nutrition Information (calculate for 100 g)

Energy 643 kJ / 153 kcal | carbohydrates <0.5 g- sugars <0.5 g | Total Fat 5.8 g - saturated 1.3 g Fibers <0.5 g, - monounsaturated 2.2 g - polyunsaturated* 2.3 g | Fibers <0.5 g | Proteins 25 g | Salt 3.5 g | *of wich Omega 3 (EPA+DHA) 870 mg for 100g

How to use:

The product can be consumed as such or after cooking. See recipes on the envelope.



Producer:

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