

Fish fillet with fish seasoning without glutamate^{d)}

Materials and Products

100.000 kg Pangasius fillet^{d)}
 2.000 kg **M3710** Fisch oG Würzmischung
 102.000 kg

Production Recommendation

- 1) Pre-treat the pangasius fillets with the article M50465 Weissgold Fisch and 10% water and leave to work.
- 2) Weigh the required amount of the article M371 fish spice without glutamate, sprinkle it on and rub a little.
- 3) Pack or sell fresh.

Declaration advice

Ingredients: fish 100%, table salt, sugar, yeast extract, herbs, acidulants (acidulants: citric acid, sodium diacetate), natural flavor



Average nutritional information

per 100g		GDA*
Energy	325 kJ / 78 kcal	3.87 %
Fat	1.8 g	2.59 %
hereof: Saturated Fat	0.8 g	3.89 %
Carbohydrates	0.4 g	0.17 %
hereof: Sugar	0.4 g	0.46 %
Protein	14.7 g	29.41 %
Salt	1.6 g	26.41 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Fish with CUISINOR® M seasoning for fish ^{d)}

Materials and Products

100.000 kg pikeperch raw ^{d)}

1.200 kg **M01267** CUISINOR® M seasonings for fish CLA

101.200 kg

Production Recommendation

1) Pre-treat the pikeperch fillets with skin with the article M50465 Weissgold Fisch and 10% water and allow to take effect.

2) Weigh and sprinkle the required quantity of the article M01267 CUISINOR® M seasoning for fish and rub in a little.

3) Pack or sell fresh.

Declaration advice

Ingredients: fish 99%, table salt, onion, acidifier (acidifier: citric acid), parsnips, leek powder, yeast extract, sugar, maltodextrin, ginger, spices, parsley, seasoning, spinach



Average nutritional information

per 100g		GDA*
Energy	357 kJ / 85 kcal	4.25 %
Fat	0.7 g	1.07 %
hereof: Saturated Fat	0.2 g	0.79 %
Carbohydrates	0.3 g	0.11 %
hereof: Sugar	0.1 g	0.11 %
Protein	19.1 g	38.12 %
Salt	0.6 g	10.41 %
*Reference quantity for an average adult (8400 KJ /2000 Kcal)		

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Fish with LIQUID SPICE ^{d) g)}

Materials and Products

100.000 kg Pangasius fillet ^{d)}5.000 kg **G14280** Liquid Spice Cafe de Paris ^{g)}

105.000 kg

Production Recommendation

- 1) Cut the fish into portions.
- 2) Weigh the appropriate amount of LIQUID SPICE.
- 3) Gently rub the fish with LIQUID SPICE or tumble very gently.

Whether the fish can be tumbled depends on the size / type / quality of the fish.



Average nutritional information

per 100g		GDA*
Energy	424 kJ / 101 kcal	5.05 %
Fat	4.7 g	6.69 %
hereof: Saturated Fat	1.3 g	6.61 %
Carbohydrates	0.4 g	0.16 %
hereof: Sugar	0.3 g	0.37 %
Protein	14.2 g	28.50 %
Salt	1.2 g	19.84 %
*Reference quantity for an average adult (8400 KJ /2000 Kcal)		

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Fish with TMP ^{d)}

Materials and Products

100.000 kg Pangasius fillet ^{d)}
 10.000 kg Drinking water cold
 3.000 kg **M59470** TMP Gourmet
 113.000 kg

Production Recommendation

1. Cut the fish into portions.
2. Depending on the size / type / quality of the fish, prepare 10-20% water and weigh the corresponding amount of the "TMP product".
3. Mix water and "TMP" spice mixture and then place the fish in it.
4. Store in the cold store overnight, pack or sell unpacked the next day.

With more industrial production, enough "brine" has to be produced that the fish can swim in it, it is only moved slightly.

Declaration advice

Ingredients: fish 88%, cold drinking water 9% (drinking water), TMP Gourmet



Average nutritional information

per 100g		GDA*
Energy	284 kJ / 68 kcal	3.38 %
Fat	1.6 g	2.30 %
hereof: Saturated Fat	0.7 g	3.49 %
Carbohydrates	0.0 g	0.00 %
hereof: Sugar	0.0 g	0.00 %
Protein	13.2 g	26.39 %
Salt	0.3 g	4.43 %
*Reference quantity for an average adult (8400 KJ /2000 Kcal)		

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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