





	<b>№</b>	<b>Name</b>	<b>Photo</b>	<b>Packaging</b>	<b>Package weight,</b>	<b>Box weight, kg</b>	<b>Pallet weight, kg</b>	<b>Shelf life, days</b>
	1.1	Pink salmon headless, cold smoked		Vacuum package, IQF	0,6	2,4	318	180
	1.2	Capelin, cold smoked		Vacuum package, IQF	0,3	3	390	180
	1.3	Marble roll, cold smoked		Vacuum package, IQF	0,3	3	390	180
	1.4	Herring, with head, hot smoked		Vacuum package, IQF	0,4	2,4	318	180
	1.5	Light salted herring		Vacuum package, IQF	0,4	2,4	318	180
	1.6	Herring whole with head, cold smoked		Vacuum package, IQF	0,4	2,4	318	180
	1.7	Halibut back, cold smoked		Vacuum package, IQF	0,5	3	390	180
	1.8	Mackerel, headless cold smoked		Vacuum package, IQF	0,37	2,2	294	180
	1.9	Blue mackerel, cold smoked		Vacuum package, IQF	0,65	2,6	342	180
	1.10	Mackerel with head, cold smoked		Vacuum package, IQF	0,45	2,7	354	180
	1.11	Mackerel headless, gutted, hot smoked		Vacuum package, IQF	0,37	2,2	294	180
	1.12	Ripe Mackerel		Vacuum package, IQF	0,37	2,2	294	180
	1.13	Salmon bellies, hot smoked		Vacuum package, IQF	0,45	1,35	192	180
	1.14	Hake carcass, hot smoked		Vacuum package, IQF	0,35	2,8	366	180
	1.15	Herring fillet, cold smoked		Vacuum package, IQF	0,2	2	270	180
	1.16	Trout, cold smoked		Vacuum package, IQF	0,8	2,4	318	180
	1.17	Salmon backbones, hot smoked		Vacuum package, IQF	0,4	2	270	180