

Passione e qualità ...con gusto!





Anchovies

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Salted anchovies

To obtain salted anchovies, the fishes are deprived of the head and entrails, placed one by one in tins and covered with salt, paying attention to sprinkle every layer.

The anchovies 'Fior di Mare' are the result of a salting process called 'Meat' (in Italian 'carne'), in which the amount of salt used is intentionally contained in order to ensure that the final product preserves its particularly intense aroma. For about two months, the anchovies are pressed in order to remove water and fat, until they reach the right level of maturity and the tins are sealed.

fior di mare	II (14 fish for each layer)		Code	920
Rord			EAN code	8003285009203
		Weight	5 Kg	
			DMD	24 months
			UM	Pcs
		A. I. Shinks	Qty/Box	1 box - 4 pcs
	Inter Jule	ther di	Qty/Layer	10
	que sur	to - compter walnut	Qty/Pallet	50

0 (approximately 14-15 fish for each layer)	Code	919
and the second se	EAN code	8003285009197
	Weight	5 Kg
	DMD	24 months
	UM	Кд
Ror di	Qty/Box	5 box - 4 pcs
ACCIUGHE SALATE	Qty/Layer	10
SLAPANS	Qty/Pallet	50

fior di mare	6-18 fish for each layer)	Code	919A
	TIME	EAN code	8003285009197
		Weight	5 Kg
		DMD	24 months
Nor di	TRAININ V	UM	Kg
	CHILLE	Qty/Box	5 box - 4 pcs
ACCIUGHE SALATE	There as the	Qty/Layer	10
ALL CAN	COLUMN THE ALL	Qty/Pallet	50



For over 30 years, guided by good taste.



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