The word Yaki sends back to a grill preparation technic. This particular technic is a must of the Japanese Food. Whether it is stir fried or barbecue grilled, the ingredients are precisely cooked, taking into consideration Time and Temperature factors of the Yaki technic.
YAKITORI
Marinated chicken skewer, cooked

PUREN
Marinated chicken skewer, cooked
Chicken leg meat 81%, sweet SOY sauce (SOY sauce (water, SOY, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, potato starch, vegetable oil, maltodextrin, acidifying agent: E331, acidity regulator: E501, stabiliser: E407.

TARE
Marinated chicken skewer, coated, cooked

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 15 months.
*18 months for the reference 100048-02.
BBD after defrosting: 2 days.

Cooking instructions
Brush the Yakitori with a sweet soy sauce.

Microwave (For 2 skewers)
Power: 900 W
Heat for 2 min 30 sec

Oven (For 5 skewers)
Preheat the oven to 180°C
Heat for 7 min

The Yakitori can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging
Packaging appropriate to different markets, for a specific packaging, please contact us.

<table>
<thead>
<tr>
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<th>Net weight unit</th>
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<td>40</td>
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Deep frozen

Origin
Meat: UE / Thailand

Made in
Romania / Thailand

RSPO*
NO FLAVOUR ENHANCERS
HALAL

*Certified Palm Oil RSPO
YAKI TSUKUNE
焼きつくね
YAKI TSUKUNE
Chicken meatball skewer, cooked

Cooking instructions

Brush the Yaki Tsukune with a sweet soy sauce.

- **Microwave** (For 2 skewers)
  - Power: 900 W
  - Heat for 2 min 30 sec

- **Oven** (For 5 skewers)
  - Preheat the oven to 180°C
  - Heat for 7 min

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

Packaging

Packaging appropriate to different markets, for a specific packaging, please contact us.

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<td>40</td>
<td>1.6 kg</td>
<td>208</td>
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| 300002  | Retail          | Yakitori + Yaki Tsukune
230 g (4x20 g + 4x25 g + 50 g sweet soy sauce bag) | 10 | 2.3 kg | 112 |
| TARE    |                 |                 |                    |                  |                       |
| 100046  | Food Service    | 48 g            | 40                 | 1.92 kg          | 234                   |

Deep frozen
Origin: Meat: UE
Made in: Romania

NO FLAVOUR ENHANCERS  HALAL
YAKI TSUKUNE
SHICHIMI
焼き つくねスパイ
YAKI TSUKUNE SHICHIMI
Spicy chicken meatball skewer, cooked

Ingredients
Chicken leg meat 79%, sweet SOY sauce (SOY sauce (water, SOY, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, EGG, onion, vegetable oil (rapeseed), leek, spices (SESAME seeds, Cayenne pepper, satsuma mandarin zest, dried green seaweed), salt.

Conservation
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting. BBD: 12 months. BBD after defrosting: 2 days.

Cooking instructions
Brush the Yaki Tsukune Shichimi with a sweet soy sauce.

Microwave (For 2 skewers)
Power: 900 W
Heat for 2 min 30

Oven (For 5 skewers)
Preheat the oven to 180°C
Heat for 7 min

The Yaki Tsukune Shichimi can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging
Packaging appropriated to different markets, for a specific packaging, please contact us.

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<thead>
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</table>

Deep frozen
Origin: UE
Made in: Romania
NO FLAVOUR ENHANCERS
HALAL
Though little known in Japan, the Yaki Gyu Chizu is relished in the rest of the world. Called « bœuf fromage » in France, it is the epitome of Western yaki. The combination of gastronomic elements creates an exceptionally tasty skewer, full of harmonious flavours.
YAKI GYU CHIZU
Beef skewer with cheese, cooked

PUREN
Beef skewer with cheese, cooked
Gouda cheese 68% (pasteurised MILK (LACTOSE), salt, lactic acid, rennet), beef meat 32%.

TARE
Beef skewer with cheese, coated, cooked
Gouda cheese 60% (pasteurised MILK (LACTOSE), salt, lactic acid, rennet), beef meat 29%, sweet SOY sauce 11% (SOY sauce (water, SOY, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar, water, acidifying: E270, preservative: E202, thickener: E1414 and E415).

Conservation
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.
BBD: 12 months.
BBD after defrosting: 2 days.

Cooking instructions
Defrost in a refrigerator between 0 and 4°C for 4 hours. Brush the Yaki Gyu Chizu with a sweet soy sauce.

Microwave (For 2 skewers)
Power: 900 W
Heat for 1 min

Oven (For 5 skewers)
Preheat the oven to 180°C
Heat for 6 - 7 min

The Yaki Gyu Chizu can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging
Packaging appropriate to different markets, for a specific packaging, please contact us.

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Deep frozen
Origin
Meat: UE
Milk: UE
Made in Romania
NO FLAVOUR ENHANCERS
HALAL
Unlike the Chinese, the Japanese eat gyoza with an accompaniment of soya or rice to combine the flavours better. The gyoza are placed in bamboo containers, from which everyone can help themselves directly. This is a typical family dish, prepared together, and is very popular.
GYOZA TORI
Japanese dumplings filled with chicken

Ingredients
Filling 70%: white cabbage, chicken meat 20%, onion, chive, SOY bean oil, WHEAT flour (GLUTEN), garlic, SOY sauce (water, SOY bean, WHEAT (GLUTEN), salt, alcohol), sugar, hydrolysed vegetable proteins (corn, SOY bean), salt, white pepper powder.
Gyoza skin 30%: gyoza flour mix (WHEAT flour (GLUTEN), modified starch: E1420, tapioca starch (SULPHITE)), SOY bean oil, water, thickener: E415.

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 24 months.
BBD after defrosting: 2 days.

Cooking instructions

- **Frying pan** (For 5 gyoza)
  Heat the frying pan, place the gyoza, then add 5 tablespoons of water but no fats – Grill for few minutes after the evaporated water

- **Steamer** (For 5 gyoza)
  Bring to the boil - Cook for 8 min

- **Deep fat fryer** (For 5 gyoza)
  Heat the oil to 180°C
  Fry for 2 - 3 min

The Gyoza can be tasted during a dish accompanied by rice or simply with a soy sauce. Do not hesitate to combine the different recipes.

Packaging
Packaging appropriated to different markets, for a specific packaging, please contact us.

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<td>300004</td>
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<td>10 kg</td>
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Deep frozen  **Origin** Meat: Thailand  **Made in** Thailand  NO FLAVOUR ENHANCERS
GYOZA YASAI

餃子野菜
GYOZA YASAI
Japanese dumplings, filled with vegetables

Ingredients
Filling 70%: white cabbage, radish, carrot, chive, spring onion, ginger, onion, sugar, corn flour, SESAME oil, WHEAT protein (GLUTEN), SOY sauce (water, SOY bean, WHEAT (GLUTEN), salt, alcohol), WHEAT flour (GLUTEN), SOY bean oil, salt, modified potato starch, fried garlic, white pepper powder.
Gyoza skin 30%: mix of gyoza flour (WHEAT flour (GLUTEN), modified starch: E1420, tapioca starch (SULPHITE), water, SOY bean oil, thickener: E415.

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 24 months.
BBD after defrosting: 2 days.
NO FLAVOUR ENHANCERS

Cooking instructions
- **Frying pan** (Pour 5 gyoza)
  Heat the frying pan, place the gyozas, then add 5 tablespoons of water but no fats – Grill for few minutes after the evaporated water
- **Steamer** (For 5 gyoza)
  Bring to the boil - Cook for 8 min
- **Deep fat fryer** (For 5 gyoza)
  Heat the oil to 180°C Fry for 2 - 3 min

The Gyoza can be tasted during a dish accompanied by rice or simply with a soy sauce. Do not hesitate to combine the different recipes.

Packaging
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<tr>
<td>300005</td>
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<td>18</td>
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<td>STEAMED</td>
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<tr>
<td>170009</td>
<td>Food Service</td>
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<td>10 kg</td>
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Deep frozen Made in Thailand

NO FLAVOUR ENHANCERS
The Japanese have relished ebi (shrimps and prawns) for several centuries. On average, a Japanese person consumes 2.5 kg of ebi a year. Japan is responsible for three-quarters of worldwide Ebi consumption. Ebi are found in nearly all Japanese dishes: in sushi, fried food, tempura, gyoza, salads etc. It is obvious why Ebi are enjoyed: they are very easy to cook, very tasty and easy to get hold of.
GYOZA EBI
Japanese dumplings filled with shrimps

Ingredients
Filling 70%: white cabbage, SHRIMP (Litopenaeus vannamei), carrot, chive, sugar, SESAME oil, ginger, onion, spring onion, corn flour, WHEAT flour (GLUTEN), salt, fried garlic, SOY bean oil, white pepper powder.
Gyoza skin 30%: gyoza flour mix (WHEAT flour (GLUTEN), modified starch: E1420, tapioca starch (SULPHITE)), water, SOY bean oil, thickener: E415.

Cooking instructions

- **Frying pan** (For 5 gyoza)
  Heat the frying pan, place the gyoza, then add 5 tablespoons of water but no fats – Grill for few minutes after the evaporated water

- **Steamer** (For 5 gyoza)
  Bring to the boil - Cook for 8 min

- **Deep fat fryer** (For 5 gyoza)
  Heat the oil to 180°C  Fry for 2 - 3 min

The Gyoza can be tasted during a dish accompanied by rice or simply with a soy sauce. Do not hesitate to combine the different recipes.

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 24 months.
BBD after defrosting: 2 days.

Packaging
For a specific packaging, please contact us.

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Deep frozen  **Made in** Thailand

NO FLAVOUR ENHANCERS
KARAAGE TORI

The Portuguese originally introduced Japan to the technique of coating food in breadcrumbs. The Japanese then adapted the technique to make it lighter to suit the Japanese palate. Karaage refers to a technique that consists of cutting up small pieces of meat and then frying them. The technique resembles that used for tempura (a range of battered food). They are perfect for making up a bento box or a takeaway.
KARAAGE TORI
Pieces of chicken leg, coated in breadcrumbs, cooked and deep fried

Ingredients
Chicken meat 57.52%, sweet SOY sauce (water, SOY, WHEAT (GLUTEN) salt), ginger, garlic, modified tapioca starch, sugar, monosodium L-glutamate, sodium tripolyphosphate, salt, topping (tapioca starch, WHEAT flour (GLUTEN), rice flour, modified starch: E1412, spice extract and spices (garlic, onion, pepper, ginger, CELERY), salt, sodium erythrobate: E316, leavening agent: E450i and E500ii, palm oil, enhancers: E635 and E621, yeast extract, thickener: E415, emulsifier: E472e, dye: E160c.

Conservation
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.
BBD: 18 months.
BBD after defrosting: 2 days.

Cooking instructions
Microwave
Power 900 W
Heat for 1 min 30 - 2 min

Oven
Preheat the oven to 200°C
Cook for 12 - 13 min

Deep fat fryer
Heat the oil to 180°C
Fry for 2 - 3 min

This product can garnish your dishes, bentos, salads, Japanese rolls. Can be accompanied by a Tonkatsu sauce.

Packaging
For a specific packaging, please contact us.

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Deep frozen
Origin: Meat: Thailand
Made in: Thailand

RSPO
HALAL
Certified Palm Oil RSPO
KATSU TORI
かつ鳥
KATSU TORI
Cooked and deep-fried chicken leg meat, coated in panko breadcrumbs

Ingredients
Chicken meat 55%, WHEAT flour (GLUTEN), sunflower oil, water, salt, yeast, sugar, WHEAT GLUTEN, EGG albumen, modified WHEAT (GLUTEN) starch.

Cooking instructions
- **Oven**
  Preheat the oven to 180°C
  Heat for 7 - 8 min
- **Deep fat fryer**
  Heat the oil to 180°C
  Fry for 2 - 3 min

Conservation
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting: 2 days.

This product can garnish your dishes, bentos, salads, Japanese rolls. Can be accompanied by a Tonkatsu sauce.

Packaging
For a specific packaging, please contact us.

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<td>5 kg</td>
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Deep frozen  Origin Meat: UE  Made in France  NO FLAVOUR ENHANCERS  HALAL
Thanks to our ready meal products range, you can elaborate your own recipes of Japanese dishes, salads, sandwiches or even makis.
PUCHI TORI
Pieces of chicken leg, marinated in a sweet soy sauce, cooked

Ingredients
Chicken leg meat marinated and cooked 80% (Chicken meat without skin (81%), water, sweet SOY sauce (water, SOY, WHEAT flour (GLUTEN)), salt, glucose-fructose syrup, sugar, potato modified starch, acidifying agent: E270, thickener: E415, preservative: E202), potato starch, dextrose WHEAT (GLUTEN), gelling agent: E407a), SOY sauce 20% (water, SOY, WHEAT flour (GLUTEN), salt, glucose-fructose syrup, sugar, potato modified starch, acidifying agent: E270, thickener: E415, preservative: E202).

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 12 months.
BBD after defrosting: 2 days.

Cooking instructions
Defrost in a refrigerator (between 0 and 4°C) for 6 hours.

Microwave (For 100 g)
Power 900 W
Heat for 3 min

Oven (For 100 g)
Preheat the oven to 180°C
Heat for 7 - 8 min

This product can be filled for dishes, salads, sandwiches and Japanese rolls.
The Puchi Tori can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging
For a specific packaging, please contact us.

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<td>5 kg</td>
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Deep frozen  
Origin: UE  
Made in: France

NO FLAVOUR ENHANCERS
A traditional Japanese meal is composed of a starter based on rice, with a soup, a main course and two side dishes. The main course is often fish, meat, eggs or tofu, whilst the side is made up of rice, vegetables or seaweed. The dishes are chosen for their nutritional value and taste. The Japanese eat less than Westerners but have a greater variety of flavours and dishes.
**OOKII TORI**
Skin-on boneless chicken leg, charcoaled in Teriyaki sauce

---

**Ingredients**

Chicken leg meat 83%, Teriyaki sauce (white SOY sauce (water, salt, WHEAT flour (GLUTEN), sugar), SOY sauce (water, WHEAT (GLUTEN), salt, alcohol 95%), black SOY sauce (molasses, water, salt, SOY sauce)), sugar, thickener: E1420 and E1414, fructose syrup, dextrose, fermented vinegar 4%, glucose syrup, sodium chloride, trisodium citrate: E331iii, sodium bicarbonate: E500ii, dye: E150a, anti-caking agent: E535, white pepper powder, ginger, yeast extract, xanthan gum: E415, SESAME oil.

**Conservation**

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting: 2 days.

**Cooking instructions**

Defrost in a refrigerator (between 0 and 4°C) for 2 hours.
Cut the Ookii Tori into 0.5 cm - 1 cm slices.

**Microwave** (For 1 piece)
Power 900 W
Heat for 3 min

**Oven** (For 2 pieces)
Preheat the oven to 180°C
Heat for 7 - 8 min

Served with rice and vegetables, the Ookii Tori is the perfect meat for your Japanese dishes.

**Packaging**

For a specific packaging, please contact us.

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<td>2 kg (20 x 100 g)</td>
<td>4</td>
<td>8 kg</td>
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Deep frozen  
**Origin** Meat: Thailand  
**Made in** Thailand

NO FLAVOUR ENHANCERS
TARA
MISO YUZU
銀ダラの西京焼き
**TARA MISO YUZU**
Skin-on cod, marinated with miso-yuzu sauce, raw

**Ingredients**
COD 75%, miso-yuzu sauce 25% (fermented white SOYbean paste 29% (water, SOY, rice, salt, ethanol), sugar, glucose-fructose syrup, water, yuzu juice 5,5% (yuzu juice, antioxidant : E301), salt, concentrated orange juice, acidifier : citric acid).

**Conservation**
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting : 2 days.

The Black cod miso-yuzu is a recipe made by the famous chef Nobuyuki Matsuhisa (better known as Nobu). Nobu is the top chef of fusion japanese cuisine. The miso-yuzu sauce caramelizes the cod skin and gives it a sweet-and-sour flavour.

**Cooking instructions**
- **Frying pan** (For 1 piece)
  Heat the frying pan over a low heat with little fat, cook on no-skin face for 15 min. Then grill over high heat for 1 - 2 min on skin face

- **Oven** (For 1 piece)
  Preheat the oven to 180°C
  Heat for 16 min

**Packaging**
Packaging appropriated to different markets, for a specific packaging, please contact us.

<table>
<thead>
<tr>
<th>Ref</th>
<th>Targeted market</th>
<th>Net weight unit</th>
<th>No. of units / box</th>
<th>Net weight / box</th>
<th>No. of boxes / pallet</th>
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<tbody>
<tr>
<td>1100010</td>
<td>Food Service</td>
<td>750 g (5 x 150 g)</td>
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<td>3 kg</td>
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<tr>
<td>110009</td>
<td>GMS</td>
<td>300 g (2 x 150 g)</td>
<td>12</td>
<td>3.6 kg</td>
<td>120</td>
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</table>

Deep frozen  
**Origin** Fish: Fishing in Northeast Atlantic  
**Made in** Estonia  

NO FLAVOUR ENHANCERS  
MSC
For centuries, beef was considered as a rare commodity, expensive and unpopular. Beef became popular in 19th century with the suki-yaki dish (Japanese fondue). In the 20th century, the beef was accessible. In Japan, people prefers beef meat medium-cooked instead of rare-cooked.
GYU
Beef, raw

Ingredients
Beef 100%.

Cooking instructions
Defrost in a refrigerator between 0 and 4°C, for 2 hours.
Cut the piece of beef into 5 to 10 mm slices.

Conservation
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.
BBD: 24 months.
BBD after defrosting: 2 days.
For the elaboration of makis, sushis, chirashis and salads, the beef is sliced cut and roasted outside.

Packaging
For a specific packaging, please contact us.

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</thead>
<tbody>
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<td>130019</td>
<td>Food Service</td>
<td>100 - 120 g</td>
<td>variable</td>
<td>2 kg</td>
<td>240</td>
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</tbody>
</table>

Deep frozen  Origin: UE  Made in: France
GYU MARUI
牛肉
GYU MARUI
Beef, raw

Ingredients
Beef 100%.

Cooking instructions
Defrost in a refrigerator between 0 and 4°C, for 24 hours.
Use a ham slicer to cut the piece of beef into 0.5 to 1 mm slices.

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 24 months.
BBD after defrosting: 2 days.

To realise delicious carpaccios dishes, you can use these slices of beef and place them as a rosette in a plate. With a filet of olive oil and some parmesan shavings, this product is a classic meal for beef-meat lovers. Thinly sliced, the Gyu Marui is also perfect to make beef cheese skewers.

Packaging
For a specific packaging, please contact us.

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<tbody>
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<td>Food Service</td>
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<td>variable</td>
<td>variable</td>
<td>24</td>
</tr>
</tbody>
</table>

Deep frozen
Origin: Meat: Spain
Made in: Spain

HALAL
During an official visit, the protocol is very strict, particularly when it comes to finding your seat at the table. Of course, the host guides his main guest to the place of honour (kamiza). The secondary guests are then seated away from the entrance and facing the wall covered with the most embellishments. The host always takes the least comfortable seat, and, close to the kitchens, the noisiest location. It is customary to take off your shoes.
**CRUMBLED SALMON**

Crumbled salmon, cooked

---

**Ingredients**

Salmon (Salmo Salar) 99.1%, non-iodized salt.

**Cooking instructions**

Defrost in a refrigerator between 0 and 4°C, for 2 hours.

---

**Conservation**

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

This product is prepared to fill your dishes, salads, sandwiches and Japanese rolls (makis).

---

**Packaging**

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<tbody>
<tr>
<td>190005</td>
<td>Food Service</td>
<td>250 g</td>
<td>20</td>
<td>5 kg</td>
<td>96</td>
</tr>
</tbody>
</table>

---

**Deep frozen**

**Origin** Fish: Farming in Chile, Norway, Scotland

**Made in** Germany
CRUMBLED COD
CRUMBLED COD
Crumbled cod, cooked

Ingredients
Cod (Gadus Morhua) 99.5%, non-iodized salt.

Cooking instructions
Defrost in a refrigerator between 0 and 4°C, for 2 hours.

Conservation
Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.
BBD: 12 months.
BBD after defrosting: 2 days.

This product is prepared to fill your dishes, salads, sandwiches and Japanese rolls (makis).

Packaging
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Deep frozen | **Origin** Fish: Fishing in Northeast and Northwest Atlantic | Made in Germany
MINCED
ROASTED
CHICKEN
MINCED ROASTED CHICKEN
Minced roasted breast chicken, cooked

Ingredients
Chicken breast, salt, tapioca starch, dextrose.

Cooking instructions
Defrost in a refrigerator between 0 and 4°C, for 2 hours.

Conservation
Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.
BBD: 18 months. BBD after defrosting: 2 days.
This product is prepared to fill your dishes, salads, sandwiches and Japanese rolls (makis).

Packaging
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Deep frozen  
**Origin**: Meat. Brazil  
**Made in**: France  

HALAL