

SMOKED SALMONDERFUL

The slices of the sea

This plant-based Solmono, smoked with beechwood, has been patented due to its unique culinary experience it offers. A wave of flavors with a delicious taste of the sea, to be enjoyed fresh. It will perfectly enhance your favorite bagel or enchant your appetizers.

Weight
550g

Form
SLICE

Texture
SOFT

Taste
SMOKED SALMON FLAVOR

Color
ORANGY



SALMONDERFUL

Internal Product Code
110101-0550-01F08-00

GTIN
3770030189026



Legal Name
Plant-based preparation smoked with beechwood

✓ 100% Plant-Based

✓ Smoked with beechwood

✓ Rich in Omega-3 fatty acids

SMOKED SALMONDERFUL

ORIGIN

Made in France
in our Boulogne-sur-Mer factory

CONSERVATION

BBD
40 days

Storage Temperature
Between 0°C and +4°C
Vacuum-packed

INGREDIENTS

Water, rapeseed oil, gelling agents (carrageenans from red algae, konjac flour), lemon juice, sea salt, flavors, pea proteins, carrot and apple concentrate, acidity regulators (citric acid and calcium lactate), chicory and citrus fibers, oil extracted from the microalgae Schizochytrium sp. high in omega-3 (DHA and EPA)

ALLERGENS

May contain
Made in factory that uses soybeans

ADDITIONAL INFORMATION

Smoked with beechwood
Vegetal product - 100% plant-based
Rich in Omega-3 fatty acids

Legal Designation
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NUTRITIONAL VALUES (FOR 100G)

Energy kcal	41
Energy kJ	169
Fats	2,7 g
Saturated Acid Fats	0,3 g
Omega-3 Fatty Acids	0,9 g
- ALA	690 mg
- EPA	36 mg
- DHA	125 mg
Carbohydrates	1,9g
Sugars	0,7 g
Proteins	1,2 g
Fibres	1,8 g
Salt	1,7 g

PACKAGING

Primary	Cardboard tray, in a vacuum-sealed bag
Dimensions	430x210mm
Number UV/cardboard	8
Secondary	Cardboard
Dimensions	403x243x211mm

PALLETIZATION

Type of palet	EUR (1200x800)
Cardboards / layer	9 and 10 (crossed layers)
Layers / palet	8
Cardboards / palet	76

NET UNIT WEIGHT

Per unit	0,550 kg
Per cardboard	4,400 kg
Per palet	334,400 kg