PACKING AND PACKAGING

BULK:
Format: 4 bags x 1 Kg

Trade unit: Box of 4 Kg (net weight). Cardboard box (Length: 38,5 cm; Width: 25,5 cm; Height: 17 cm). Box gross weight: 4,32 Kg.

1 Kg plastic bags (Height: 40 cm; width: 25 cm).

Euro-pallet palletised product (120x80x15), composed of 10 units in height (189 cm) and 9 base units (total 90 units).

Bar code of battered hake 1 Kg bulk bag: 8436017988352.

Bar code of battered hake 4 x 1 kg bulk box: 8436017988338

EMFACAR 400 g bags:
Format: 10 bags x 400 g

Trade unit: Box of 4 Kg (net weight). Cardboard box (Length: 38,5 cm; Width: 25,5 cm; Height: 17 cm). Box gross weight: 4,32 Kg.

400 g plastic bags (Height: 26 cm; width: 25,5 cm).

Euro-pallet palletised product (120x80x15), composed of 10 units in height (189 cm) and 9 base units (total 90 units).

Bar code of battered hake 400 g bags: 8436017988314.

Bar code of battered hake box containing 10 units x 400 g: 8436017988369.

-18°C IN **STORAGE**

-15°C DURING **TRANSPORT**

RECOMMENDATIONS FOR USE

Deep-fryer

Defrost and fry in abundant, very hot oil (180°C) for 2 to 3 minutes until golden brown. In order to maintain the frying temperature, do not fry too many units at once.