

FROZEN LIGHTLY SALTED/ DRIED COD FILLET

Gadus Morhua/
Macrocephalus



Printed in Canada

GENERAL INFORMATION

Following the centuries-old tradition, each piece of codfish is cut by hand, mildly salted, drained of water and then stretched out in giant flakes (or wire-mesh tables) outdoors to soak up the sun. The codfish pieces are then piled up during an aging period and ultimately returned outdoors again to complete the final drying phase. This sun-bleached, drying method – accompanied by favorable north westerly trade winds off the Gaspé coast – gives the cod its transparent look, savoury taste and guarantees a product of highest quality.

DESCRIPTION

Frozen Lightly Salted/Dried Cod Fillet

PRODUCTION FORMS

Frozen product

SIZES

Sizes may vary. Please contact our sales team for more details.

PACKAGING

1 x 20 lb Individually Quick Frozen (IQF) carton box

PRODUCTION

Spring production: April/May
Fall production: September/October
Distribution year-round.

Nutrition Facts

Per 35 g of product

Amount

Energy 50 cal.

Protein 11 g

Fat 0,4 g

Cholesterol 25 mg

Sodium 1120 mg

Iron 6%

Calcium 6 %

GaspéCured



gaspécured.com