

GENUINE GASPÉ CURED COD

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

Genuine lightly salted/dried Gaspé Cured (42% or 48% moisture content)

Other products available upon request:

Heavy salted: Ordinary cure or semi-dry, bone in, skin on

Light salted and split/wet salted

SIZES	QUALITY	PACKAGING	PRODUCTION
X-Large, Large, Medium, Small, X-Small	Choice, Standard (or Royal), Commercial, Utility *Choice of white napes or black napes Humidity: 48% or 42%	50 lb (22.68 kg) or 10 kg cardboard box	Spring production : April/May Fall production: September/October Distribution year-round.

STORAGE

Without being refrigerated, genuine Gaspé cod can be safely stored for extended periods of time.

Nutrition Facts

Per 100 g of product

Amount

Energy 166 cal.

Protein 40 g

Fat 0,1 g

Cholesterol 155 mg

Sodium 5600 mg

Potassium 710 mg

Calcium 90 mg

GaspéCured



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