



SMOKED CODFISH

(Gadus morhua)



The cod is one of those animal species that has accompanied man since early times. There are indications of cod fishing activity in fishing grounds in the North Atlantic since the Sixteenth century, where European fleets have worked, especially in Terranova and Gran Sol. The economic, social and cultural importance of this activity is manifested in the numerous conflicts between different European powers for the control of these fishing grounds, which gave birth to the current system of International Maritime Law and the development of important human settlements. Traditionally, cod can be consumed either fresh or dried. For centuries, dried codfish has permitted many people on the continent to store and maintain protein reserves. The fact is, many of the voyages made by navigators from Iberia would not have been possible without this product.

The majority of the cod that we work with at AUMAR comes from the cold waters of Northern Europe, around Iceland. We also take special care to make sure that the fish are gutted onboard the same boat that has captured them, so that the meat of the filets stays as white as possible, without reddening or defects. Once the cod is in our processing centres, we add a pinch of salt followed by the corresponding smoking and drying... the result is a product of very high quality.

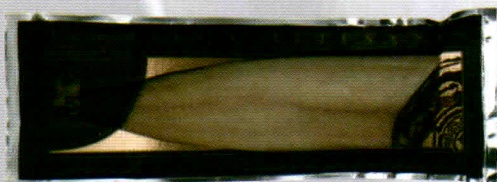


NUTRITIONAL INFORMATION

For 100 g of product

| | |
|-------------------|------|
| Energy (kcal) | 78 |
| Protein (g) | 16,3 |
| Carbohydrates (g) | 0,2 |
| Fat (g) | 1,3 |

Our range of packaging formats is meant to meet all kinds of demands, from the home consumer who wants to give the dinner table that distinguished touch, to the restaurant professional who needs the formats to adapt to their consumption and activities.



Vacuum pack of pre-cut back cut



Vacuum pack of 100, 200 and 250 g



Container of pre-cut cod in oil of 750 g