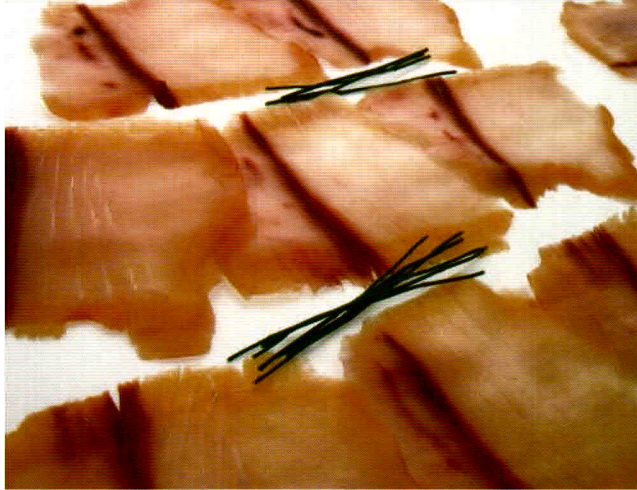




# SMOKED SWORDFISH

*(Xiphias gladius)*



The swordfish is characterized by the fusion and prolongation of the upper jawbone that forms a rigid extension similar to a sword and which at times represents up to a third of the total length its body. It is aggressive and voracious. It feeds on large molluscs and other fish, pursuing banks of needle-fish and mackerel, with a special soft-spot for the cephalopods (squid, octopus, etc.) The swordfish prefers warm water; though, when hunting the banks of fish that make up its diet, it often enters shallow waters near the coastline. Its aggression, voracity, hunting habits near the coast and large size (they can weigh in at over 400 kg) have made the swordfish the king of sport fishing. Lovers of this sport find a dignified rival in this fish's combative nature and physical power.

At AUMAR we receive the swordfish in large pieces, gutted and without the head, sometimes reaching 100 kg in weight. It has consistent meat, with good body, ideal for semi-conservation. The texture of swordfish meat responds perfectly to the curing, smoking and drying processes that we use at AUMAR and the result is exquisite meat that is perfect for assembly-line kitchen preparations.



## NUTRITIONAL INFORMATION

For 100 g of product

Energy (kcal)	141
Protein (g)	26
Carbohydrates (g)	1,7
Fat (g)	3,3

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 swordfish in oil of 750 g