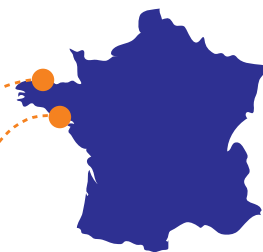


# FRANCE turbot l'exception



## LIVE TURBOT Psetta Maxima



**SPECIE :** Psetta Maxima

**ORIGIN :** Grown on the Isle of Noirmoutier (Vendée) and in Brittany – **France**

**SALE :** Europe and export

### n° PLANT UE AGREEMENT :

• **Noirmoutier facilities :**

FR85083001CE

Packing code : 85083

• **Trédarzac facilities:**

FR22347001CE

Packing code : 22347

• **France Guaranteed origin :**

BVCert.6189822



### PACKING SPECIFICATIONS

#### 1 • IN WATER PER CONTAINER :

This type of packing makes deliveries possible at point A to point C towards most major European cities.

#### 2 • WITHOUT WATER :

**In watertight boxes :** Fishes are individually placed into special watertight boxes which are then hermetically sealed. This type of packing is used for all shipments with a total immersion time less than 24 hours.

#### **Air freight transport package :**

Fishes are harvested and individually placed on specially designed trays, which are then inserted into a regrouping box.

**CONTAINERS and WATERTIGHT BOXES** are shipped in directed cooling transport via our usual network of fresh fish carriers.

**AIR FREIGHT PACKAGES** are shipped in directed cooling transport via specific transport providers short-listed by France Turbot Ichthus.

**FRANCE TURBOT ICTHUS** is specialized in the production of juveniles, the on-growing and dedicated packaging for the commercialization of the TURBOT, farmed in optimal conditions on the Isle of Noirmoutier and in Brittany.

Since 1994, it has developed unique know-how in shipping live turbot, in water (in containers) or without water (in special boxes) – this activity requires a high level of technical skills.

The live turbot is a hardy species, capable of withstanding long journeys. Its slow metabolism enables the turbot to be kept in storage pools for several days with no loss in quality. Furthermore, France Turbot has invented a process (patented) for the waterless transport of turbot for shipping times that are compatible with exporting.



### PROCESS

The harvesting is carried out on order directly from the farming pool and then the fish is transferred in a dedicated work area to be prepared for the expedition. The fish are then placed by batches in small prepping tanks where they will undergo various procedures: reduced density, absolute fasting, progressive temperature reduction, light reduction, oxygenation, etc. The aim is to slow down the fishes' metabolism so they can withstand shipment. Handling is kept down to a minimum and is extremely delicate. Tanking time is determined according to the type and length of transport.



### RANGE

EXPEDITION TYPE	RANGE	PACKAGING	MINIMUM ORDER
PER CONTAINER	0,5/1 kg • 1/1,5 kg 1,5/2 kg	80kg or 100kg container	1 container
IN WATERTIGHT BOX (short transit by ROAD)	0,5/1 kg 1/1,5 kg 1,5/2 kg	4 pièces/box 2 pièces/box 2 pièces/box	Orders from 5 to 20 boxes
IN AIR FREIGHT TRANSPORT PACKAGES (long distance)	6/800 g 0,8/1 kg • 1/1,2 kg	112 fishes/package 84 fishes/package	1 package



### LABELS

