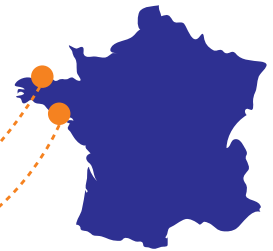
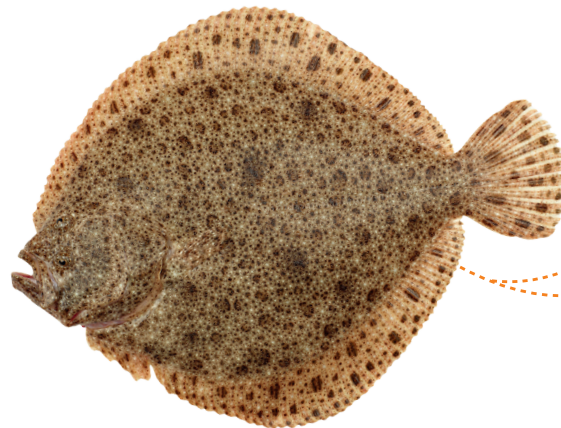


FRANCE **turbot**
l'exception



Chilled **Label Rouge** TURBOT Psetta Maxima

Also marketed in steak and frozen steak



SPECIE : Psetta Maxima

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

PLANT UE AGREEMENT :

• **Noirmoutier facilities :**

FR85083001CE

Packing code : 85083

• **Trédarzec facilities:**

FR22347001CE

Packing code : 22347

• France Guaranteed origin :

BVCert.6189822

The turbot is a kind of sinistral flat fish whose flesh is very appreciated by the most demanding gourmets. It is found in the North Sea to Norway, in the Atlantic to Morocco, and in the Mediterranean.

Not to be confused with brill and halibut.

It is a flat fish which presents itself by its left profile because it rests on its right face.

The first farms in the world started in France in 1990.

FRANCE TURBOT ICHTUS is pleased to invite you to discover the exceptional qualities of a noble and tasty fish : the **LABEL ROUGE TURBOT**. Indisputable proof of taste quality for the consumer and certified by independent experts, the Label Rouge mark guarantees strict compliance with a rigorous specification.

This rigor is applied to the feed (based on marine products, vitamins and minerals). A rigor also reflected in the tests and checks conducted at all stages of the production and processing. This is the price of excellence.

- Whole Turbot , graded - (gutted on demand). IKIJIME methode on demand.
- Sensorial profile and gustatory tests made by a certified body in accordance with the « label rouge » specifications.
- Nutritional qualities : low in fat (less than 1g/100g), rich in good quality proteins, potassium, phosphor, B vitamins and Omega3. Energizing value : 100 cal/100g.

PROCESS

Fish is caught on order in the on growing tanks and sorted by hand to constitute homogeneous categories. The slaughter process involves bleeding the turbot to ensure whiteness of fillets and then rapid chilling in iced water to preserve the organoleptic qualities of its muscle meat. The fish are treated and boxed less than 4 hours after slaughter. Label Rouge Turbot is subject to strict controls on the cold chain, on the permitted Sell By dates and on the quality of the product (in terms of both weight and traces of blood). Traceability is ensured at each step of the production.

LABELS

