



## TRENTINO WINE AND FLAVOURS ROUTE

### Sliced Cold Smoked Salmon Trout Filet Superior Selection

#### Composition:

Ingredient: Trout Filet (*Oncorhynchus mykiss*), salt, spice.

The product comes from our trout farms all situated in Trentino, registered with the Veterinary Service of Trento and under the control of the same service and the Technical Assistance of Foundation's E. Mach. The trout are farmed with fresh and oxygenated water currents, typical of mountain environment.

#### Production process:

The trout are eviscerated and fileted. The fillets obtained are in subsequent boned and manually operated a selection-color and weight of the product suitability. The fillets are then placed in brine for several hours and then hung on racks for the introduction in the oven for the smoking process. The resulting product is then packed in vacuum bags and then stored in the cell of the finished product.

#### Characteristics of the finished product:

Salmon color, firm texture, good flavor typical of smoked fish, mild flavor. No residues of the active drug and the purpose or largely absent within the limits of the law tracks from environmental contamination.

#### Nutrition Information (calcolate for 100 g)

Energy 643 kJ / 153 kcal | carbohydrates <0.5 g- sugars <0.5 g | Total Fat 5.8 g - saturated 1.3 g Fibers <0.5 g, - monounsaturated 2.2 g - polyunsaturated\* 2.3 g | Proteins 25 g | Salt 3.5 g | \*of wich Omega 3 (EPA+DHA) 870 mg for 100g

#### How to use:

The product can be consumed as such or after cooking. See recipes on the envelope.



## Hot-Smoked "Rustica" Salmon Trout

### Composition:

**Ingredients:** Fillets of "TROTE DEL TRENTINO PGI" (Salmon Trout - *Oncorhynchus mykiss*) 99%, salt, spice blend, and aromatic herbs. The trout are sourced from associated Trentino farms using concrete "RACEWAYS" tanks with fresh, oxygenated running water, typical of the mountain environment. These farms are certified **Trote del Trentino PGI**, registered with the Trento Veterinary Service, and monitored by the same, the E. Mach Foundation Technical Assistance Center, and the relevant Ministry.

### Production Process:

The trout intended for the "Rustica" smoked product are first gutted, then brined for several hours, and subsequently coated with spices. They are laid out on special racks on trolleys and placed in the oven for the smoking process. Finally, the smoked fillets are vacuum-packed.

### Smoking Method:

Standard hot smoking typically occurs at high temperatures (approx. 85°C/185°F). In the case of the "Rustica" salmon trout, temperatures remain lower. This gives the trout fillet unique and refined aromas while maintaining a pinker, firmer flesh.

### Finished Product Characteristics:

Salmon-pink color, firm texture, pleasant typical smoked fish aroma, delicate flavor. Absence of pharmacological active ingredient residues; environmental contaminants are either absent or well within legal limits. *Salmonella* absent, *Listeria monocytogenes* within legal limits, total mesophilic count not exceeding 10<sup>6</sup> CFU/g. The product is not treated with ionizing radiation. Frozen fish without glazing.

### Origin:

The product comes exclusively from Trentino farms associated with the O.P. ASTRO.

### Allergens:

Contains **FISH** (Rainbow Trout). May contain traces of celery, sesame, and their derivatives.

### Instructions for Use:

The product can be consumed as is (ready-to-eat) or after cooking.

### Certifications:

**Friend of the Sea** certified product.



## Carpione del Garda sliced cold smoked fillet

### Composition:

Ingredient: fillet of "Carpione del Garda" (Salmo carpio), salt, spice

The product comes from our farms all situated in Trentino, registered with the Veterinary Service of Trento and under the control of the same service and the Technical Assistance of Foundation's E. Mach, as well as the competent Ministry. The Carpione del Garda are farmed with fresh and oxygenated water currents, typical of mountain environment.

### Production process:

The Carpione del Garda are eviscerated and fileted by machine. The fillets obtained are in subsequent boned and manually operated a selection-color and weight of the product suitability. The fillets are then placed in brine for several hours and then hung on racks for the introduction in the oven for the smoking process. The smoked fillet is then sliced with a slicing machine. The resulting product is then packed in vacuum bags and then stored in the cell of the finished product.

### Characteristics of the finished product:

Light color, firm texture, good flavor typical of smoked fish, mild flavor.

No residues of the active drug and the purpose or largely absent within the limits of the law tracks from environmental contamination.

Free of pathogens.

Storage temperature: 0 / +4 °C.

Farmed in Italy – Trentino.

### Nutrition Information (calculate for 100 g)

Energy 643 kJ / 153 kcal | carbohydrates <0.5 g- sugars <0.5 g | Total Fat 5.8 g - saturated 1.3 g Fibers <0.5 g, - monounsaturated 2.2 g - polyunsaturated\* 2.3 g | Fibers <0.5 g | Proteins 25 g | Salt 3.5 g | \*of wich Omega 3 (EPA+DHA) 870 mg for 100g

### How to use:

The product can be consumed as such or after cooking. See recipes on the envelope.

### Producer:

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