



Products pesification



- Our product Dried salted codfish “ JACOB” sold to Garpa Alimentacion, S.L. is a 100 % natural product just added salt, produced from cod.
- Our rawmaterial is Norwegian cod, ***gadus morhua***, which is fished in Norwegian waters by Norwegian longline boats

• The different stages in the production process are:

Timeline	Process	Action
• Day 1	Defrosting	Empty cartons / put into water.
• Day 2	Splitting	Remove backbone / open fish, add salt
• Day 3-21	Curing	Fish cure in salt / brine production
• Day 21-25	Empty brine	Visual control/cleaning/ new salt added
• Day 25-26	resting /maturing	Preparing for Drying / storage 4 degrees
• Day 27-30	Drying	Removing of water in drying tunnel.
• Day 30-33	Maturing	Storage 4 degrees on pallets
• Day 33-36	packing	packed in 25 kg cartons / back to storage

- Our whole process is manual and is taken care of by our staff under the Norwegian laws. We are proud that several of our staff has more than 30 years working with us in this process of making a natural cured product.

- For more information pls . visit our web page www.jacob.bjorge.com





Productspecification



- NUTRITIONAL CONTENT
- Nutrition content
- Per 100 g Dried salted fish
- Protein 38 g
- Fat 1 g
- Calcium 60 mg
- Iron 1,6 mg
- Vitamin B:
- 1) Thiamine 0,01 mg
- 2) Riboflavin 0,20 mg
- 3) Niacin 2,40 mg
- Edible portion 85 %
- Water 40 g
- Energy kcal/kJ 160/670

