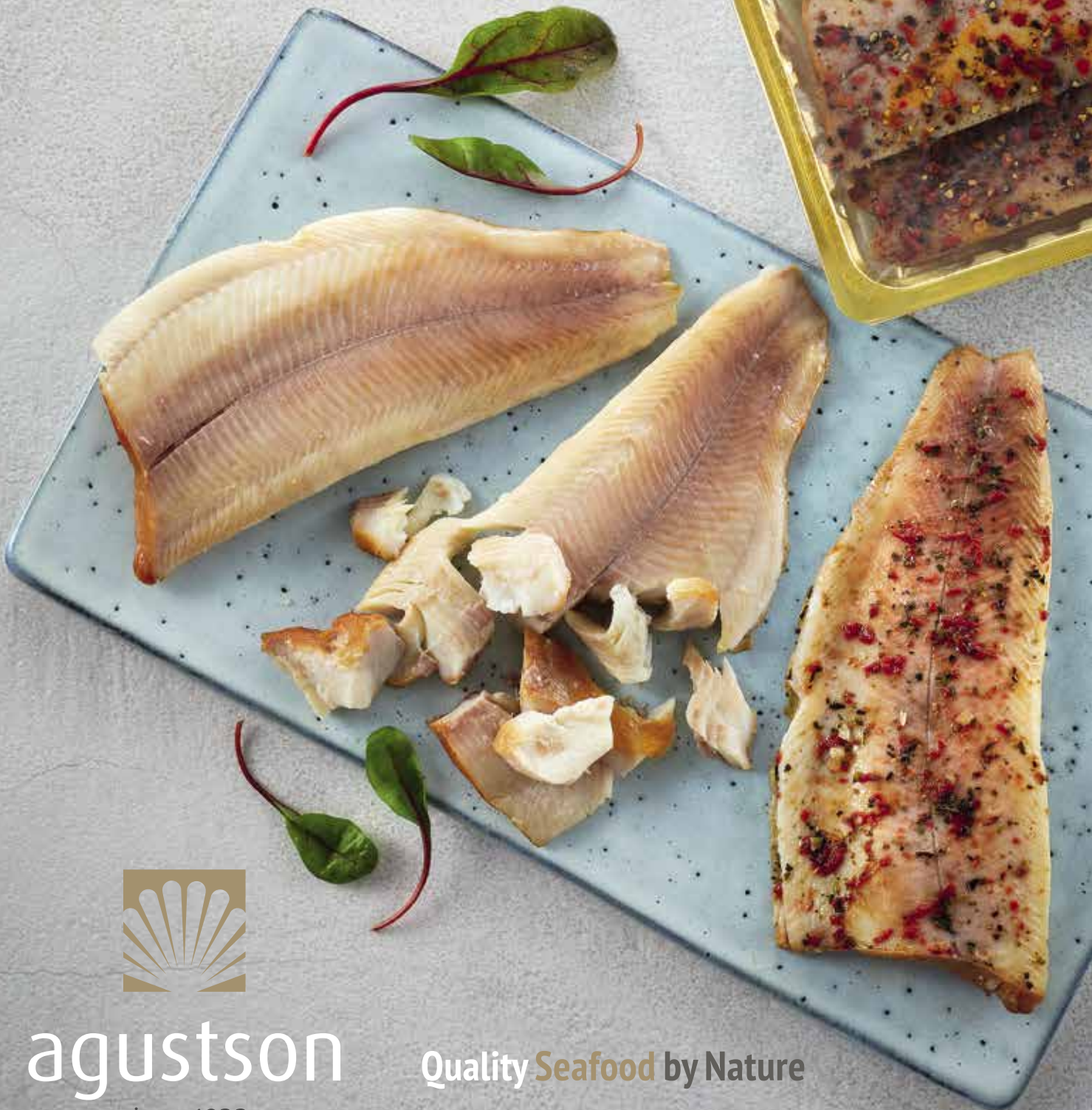


Hot Smoked Danish Trout



agustson
since 1933

Quality Seafood by Nature

Agustson is one of the leading producers of seafood in Europe, and for the past 80 years we have produced high quality seafood products for our customers.

Over the last two decades Agustson has grown to be one of the largest and most successful producers of hot smoked trout for the European market. By emphasizing on producing only live trout in our production we have paired together superior raw-material and feasibility in the production, and the outcome is a High End Quality product.

Quality Seafood by Nature

Source & Sustainability:

Danish trout farmers are pioneers when it comes to innovation and environmental awareness. All our trout farms are inland farms that need to comply with the strict environmental requirements of the Danish authorities. As an extension to this, a large part of the industry has implemented the ASC certification, which focuses on animal welfare, environmental impact, the use of chemicals and ensures social responsibilities.

Product & Process:

In our highly modern production facility, we bring live trout into our factory on a daily basis to secure freshness. Although technology and efficiency are important to our business, we still use traditional methods such as beech wood chippings in our smoking of the fish to ensure our unique taste and color. We are constantly perfecting our methods of smoking fish and our experienced employees will make sure our customers will only receive the finest quality fish. We are confident when we say that we provide our customers with the highest quality of hot smoked trout available.

Short about our Danish Trout:

- We bring live Danish trout (latin name: *Oncorhynchus mykiss*) into our factory on a daily basis to secure freshness
- ASC certified farms with focus on environment/ animal welfare
- Old smoking methods over beech woods chippings
- Highest quality of hot smoked trout available in the market
- High flexibility in packaging and design
- No use of additives – salt only
- **Ready to Eat** and convenient for a quick lunch or a hot meal
- Can be enjoyed both cold and warm
- Great source of protein

Packaging and shipping details :

Standard product. Other packaging on request and with different flavors:

Product	Vacuum	MAP	Units/ carton	Units/ Display carton	Carton/ Pallet	Pallet info.
Danish Trout*						
CHILLED:						
Trout (2 pcs)		75g,80g,100g		8/10	224/231	800x1200mm
Trout (2 pcs)	125g	125g	10	10	180/243	800x1200mm
Trout (2 pcs)	250g	250g	16		96	800x1200mm
Trout (6-9 pcs)	500g	500g	10		96	800x1200mm
Trout (14-16 pcs)	1000g		15		28	800x1200mm
Trout (19-21 pcs)	1200g		10		28	800x1200mm
FROZEN OVERSEAS:						
Trout (2 pcs)	80g		72 (bulk)		100	1000x1200mm
Trout (2 pcs)	80g			8	198	1000x1200mm
Trout (2 pcs)	100-125g		20/15		100	1000x1200mm
Trout (6-9 pcs)	500g		8		100	1000x1200mm

*Latin name: *Oncorhynchus mykiss*

We want to provide you with seafood products of the highest quality. Contact us today and learn more about the many opportunities.

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