



CATALOGUE OF PRODUCTS

Norwegian Salmon
for professional Food Service



Salmon

SURE! CONVENIENT! PERFECT!



Products offered by LIMITO guarantee constant quality.

We provide vacuum-packed products. Each fillet or vacuum packaged portion has a guarantee of freshness, even with long storage in the refrigerator it keeps perfect quality.



The original LIMITO products you will know after the exclusive black box or a special label!

FROZEN SALMON

The majority of consumers believe the salmon served in portions as the most desirable and well-known form of giving them the fish. Every customer will appreciate this traditional form - perfect for grilling, frying, baking and cooking. You Will appreciate the speed of preparation.

The only kind on the market - Salmon medallions - IQF, packed in a plastic bag and a convenient box 5 x 2,8 kg!



LIMITO steaks are unique product, it does not contain bones. That is an exclusive offer for every fan of salmon!

Fillets, individually wrapped/packed in vacuum foil in carton 10 kg!

Salmon is a large and healthy fish. Smooth pink meat is easy in the preparation and visually attractive.



Portions with skin and skinless, steaks - IQF type packaged in a convenient 2 kg boxes! Available in master packs 5 x 2 kg! Each portion individually vacuum packed.



SMOKED AND GRAVAD SALMON

We make sure to always meet your expectations. Therefore, the traditional offer containing smoked salmon was also enriched with marinated salmon.

Smoked salmon slices, whole fillet and marinated 1 kg vacuum in package 10 kg.

Smaller size - sliced smoked salmon 100 g and 300 g, also marinated 300 g in 3 kg master box!



Salmon

NORWEGIAN SALMON

C, D-TRIMMING FILLETS, SKIN ON (1-1,5 kg, 1,5 kg +)

METHOD OF PACKAGING

about 10 kg

STORAGE PERIOD

12 months



E-TRIMMING FILLETS, SKINLESS (1-1,5 kg, 1,5 kg +)

METHOD OF PACKAGING

about 10 kg

STORAGE PERIOD

12 months



PORTIONS SKIN ON

(110-140 g, 140-170 g, 170-210 g, 210-240 g)

METHOD OF PACKAGING

5 x 2 kg

STORAGE PERIOD

12 months



SKINLESS PORTIONS

(110-140 g, 140-170 g, 170-210 g, 210-240 g)

METHOD OF PACKAGING

5 x 2 kg

STORAGE PERIOD

18 months



Salmon

NORWEGIAN SALMON

SALMON CARPACCIO

(110-140 g, 140-170 g, 170-210 g, 210-240 g)

METHOD OF PACKAGING

6 x 500 g

STORAGE PERIOD

12 months



MEDALLIONS (130-150 g)

METHOD OF PACKAGING

5 x 2,8 kg

STORAGE PERIOD

12 months



VACUUM

IQF



STEAKS (150-200 g, 200-250 g)

METHOD OF PACKAGING

5 x 2 kg

STORAGE PERIOD

12 months



IQF



STEAKS MARINATED IN HERBS

(150-200 g, 200-250 g) mix of flavors

METHOD OF PACKAGING

5 x 2 kg

STORAGE PERIOD

12 months



VACUUM



Salmon

SMOKED AND GRAVAD SALMON

WHOLE SMOKED SALMON (1 kg)

METHOD OF PACKAGING

10 x 1 kg

STORAGE PERIOD

frozen 12 months



SMOKED SALMON-SLICES (100 g, 300 g, 1 kg)

METHOD OF PACKAGING

30 x 100 g, 10 x 300 g, 10 x 1 kg

STORAGE PERIOD

frozen 12 months



SALMON GRAVAD (300 g, fillet 1-1,5 kg)

in dill, in colour pepper, in garlic

METHOD OF PACKAGING

10 x 300 g, ok. 10 kg

STORAGE PERIOD

frozen 12 months



SALMON CUBES COLD SMOKED (500 g)

METHOD OF PACKAGING

8 x 500 g, 4 kg



SALMON PORTIONS HOT and COLD SMOKED, SKIN ON (portions 125 g)

sauté, in dill, in color pepper

METHOD OF PACKAGING

9 x 125 g or bulk



GOURMET FOOD

METHOD OF PACKAGING

300 g, 500 g, MAP or bulk 3 kg

THE NEWLY BUILT PLANT IN GRUDZIADZ FEATURING:



modern production plant with an area size of 6800 m²

manufacturing capacity over 10.000 tons of fresh, smoked, frozen and chilled salmon

conformity with all the mandatory quality standards, such as: BRC, IFS, HACCP



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