

# Norway Lobster

= TAABEL =

- PEOPLE ENJOY OUR SEAFOOD!



**TAABBEL**

# Norway lobster(*Nephrops norvegicus*)



## Program:

Today we have the following products of Norway lobster in our range. We have sea-frozen Norway lobster in different sizes packed in our own Taabbel brand boxes. We can also offer tails and shells of the Norway lobster.

## Packing:

The Norway lobsters are packed in boxes of 800g (netto), 12 boxes per master. Tails and shells of the Norway lobster are offered in 5kg cartons.



Taabbel brand

## Articlé:

### »Landfrozen« Norway lobster:

JHU0204	2-4 pieces pr. 800 g
JHU0407	4-7 pieces pr. 800 g
JHU0812	8-12 pieces pr. 800 g
JHU1316	13-16 pieces pr. 800 g
JHU1720	17-20 pieces pr. 800 g

### »Sea-frozen« Norway lobster:

JHS0204	2-4 pieces pr. 800 g
JHS0407	4-7 pieces pr. 800 g
JHS0812	8-12 pieces pr. 800 g
JHS1316	13-16 pieces pr. 800 g
JHS1720	17-20 pieces pr. 800 g

### Tails, Norway lobster:

JHA0000 tails, 5 kg./carton

### Shells, Norway lobster:

JSK0000 shells, 5 kg./carton



For further information please contact TAABBEL: phone +45 9796 1677

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- people enjoy our seafood!



## From Fish Industry to Food Industry

Taabbel was founded in 1896 in Thisted and is a solid and stable company which has developed from a minor fish industry to a highly technological and specialized company.

Taabbel is one of the leading companies at the market, and produces all types of value-added fish products for the catering sector both at home and abroad.



## Close To The Fish

In 1967 the company moved to Hanstholm, close to the wide fishing grounds in the North Sea.

The strategical placing makes it easy for Taabbel to honour its indispensable demand for fresh raw material of high quality.

## To Taabbel Quality and Control is Alpha and Omega

Fresh raw material, specially developed processing and freezing technique guarantee appetizing products that keep the natural taste and nutritive value.

Taabbel has a well-developed control unit with laboratory staff and a biologist. This fact ensures that our products honour all quality requests made by big international companies. This includes the bacteriological as well as the technical control.

EC-approved self-control-programme based on the HACCP-principle.







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