

carpier

ahumados

Argenters, 10 Nave 1 (Polígono Santiga)
08130 Santa Perpetua de Mogoda
Barcelona (Spain)
www.carpier.es

The best smoked cod for you

All our specialties of smoked cod born from a careful selection of cod from Iceland, Norway and Denmark, we submit to the process of artisanal smoked Carpier.

In our recipe section cod we offer several ways to enjoy our smoked cod.

Know all our varieties in smoked cod.

Penca natural smoked cod

Smoked cod loins natural

Heart of smoked cod natural



PENCA NATURAL SMOKED COD

Features

Wild cod of more than 8 kg.

From Iceland, Norway and Denmark.

Ingredients

Fresh cod, salt, sugar, black pepper, Virgin olive oil, Natural smoke

Without preservatives or colorings

Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

It proceeds to deshidatrado with salt and sugar, always depending on your weight, with the aim of achieving a balanced recovery.

We proceed to a smoky light, always at a controlled temperature of 1 to 3 ° C.

Presentation

Penca 2 to 2.5 Kg. Approximately or medium stalk, well polished and whole.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

Especially for fine or serve tacos, with a background of grated fresh tomato and a drizzle of oil.

Conservation between 1 and 3 C.

Expiration 25 days



COD LOIN SMOKED NATURAL

Features

Wild cod of more than 8 kg.

From Iceland, Norway and Denmark.

Ingredients

Fresh cod, salt, sugar, black pepper, Virgin olive oil, Natural smoke

Without preservatives or colorings

Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing, back to back, thorns, started dehydration, always depending on your weight, and proceeds to the caramelization, until a balanced healing.

This process is performed after a smoky light (about 60 minutes) and rested at a controlled temperature of 1 to 3 ° C.

Presentation

The loin (top of the stalk cut tail and head) without skin.

Approximate weight of 1 kg.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

We recommend tasting fine cut in tacos or at room temperature.

Conservation between 1 and 3 ° C.

Expiration 25 days



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HEART OF THE NATURAL SMOKED COD

Features

Wild cod of more than 8 kg.

From Iceland, Norway and Denmark.

Ingredients

Fresh cod

Salt, Sugar, Black pepper, Virgin olive oil, Natural smoke

Without preservatives or colorings

Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing, back to back, the bones begin dehydration, always depending on your weight, and the process of caramelization starts, until a balanced healing.

This process is performed after a smoky light (about 60 minutes) and rested at a controlled temperature of 1 to 3 ° C.

Presentation

Heart or center of the spine.

It comes in two sizes: 200g piece. or piece approximately 400 g. approximately.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

We recommend tasting fine cut in tacos or at room temperature.

Conservation between 1 and 3 C.

Shelf life: 25 days



SMOKED MARINATED COD TACOS

Features

Wild cod more than 8 kg

From Iceland, Norway and Denmark.

Ingredients

Fresh cod

salt, sugar, black pepper, Virgin olive oil, Olivas Aragon, garlic, Natural smoke

Without preservatives or colorings

Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing, back to back, thorns, started dehydration, always depending on your weight, and proceeds to the caramelization, until a balanced healing.

This process is performed after a smoky light (about 60 minutes) and rested at a controlled temperature of 1 to 3 ° C.

Presentation

It comes in two sizes: Bag of 100 gr. or bag of 500 gr.

Vacuum packaging.

Recommendations for consumption

Ideal for salads and appetizers.

It is recommended to taste at room temperature.

Conservation between 1 and 3 C.

Expiration 25 days

