



Shellfishology



*Responsibly Sourced*

## **SLF UK**

The company is specialized in the purification, conditioning and distribution of live shellfish products (in stringent compliance with current hygiene and sanitary regulations) to ensure that microbiological characteristics meets consumption standards. Sophisticated closed-circuit system allows continuous monitoring of the oxygenation and salinity parameters of the water, to ensure that the purifying environment does not alter the chemical-physical characteristics of the products.



Our analysis laboratory is central to the work we carry out in the microbiological control of all incoming and outgoing products. The company is identified by Approval Number **UKMT043EC**.



## Packaging

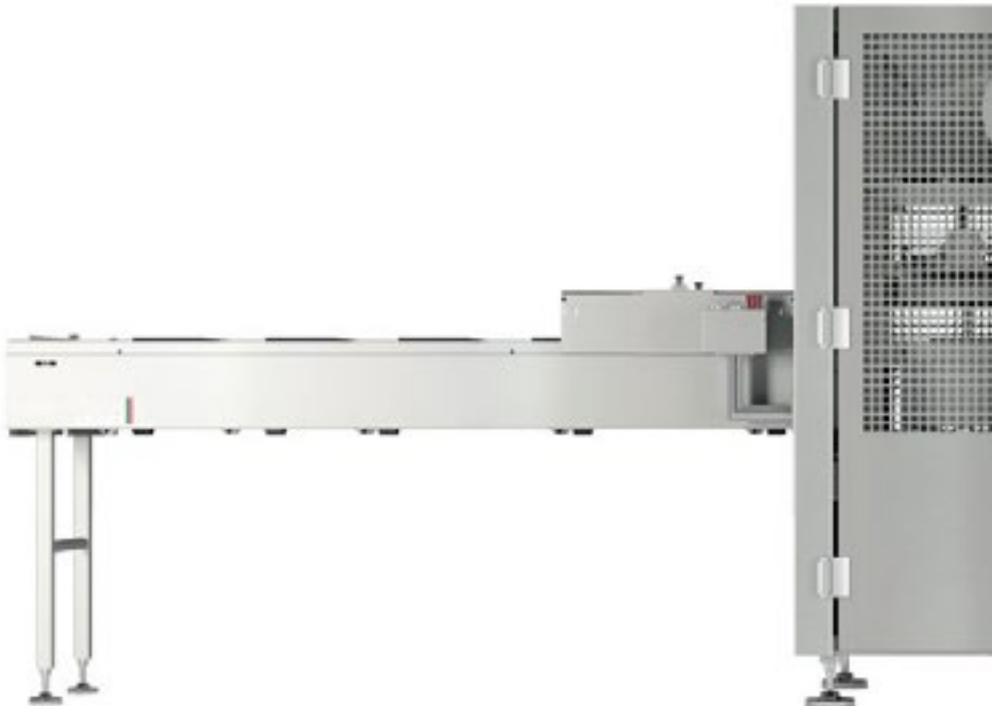
Products are packaged only after careful selection. In order to satisfy our customers' many requirements, we employ various types of packaging from the classic mesh to wooden standards, as external contamination and leakage are limited.

## Distribution

Guarantees punctual daily delivery to all customers through a capillary distribution network of controlled-temperature vehicles - the company's and external reliable transporters - thus favouring the release onto the market of guaranteed fresh products.

# Cleaning, processing and packaging

- Avant-garde system designed to comply with the most recent regulations for cleaning all kinds of shellfish.
- Total product safety, certified not only by the controls carried out by the appointed bodies but also at an analysis centre, which periodically verifies each component of the processing cycle.
- Wide-ranging availability of the products, ready for delivery in line with the customer requirements.



# Activities

- Shellfish cleaning factory.
- Processing of whole range of shellfish both for its own distribution and for external clients.
- Daily production capacity: 6000 kg/day.





## Unique processing

Innovation is also a constant factor in the earlier stages of the production process, resulting among other things in our present (MSC mussel, MSC Cockle, Clams) processing system.

Briefly, the procedure is as follows: after the mussels have been sorted but before they are packed, they are stored in Unique holdings tank of cooled, pure water. For this purpose we have designed and constructed a large water purification plant. The \*MSC Mussels - Cockles - Clams remain in the tank until the customer's order arrives (packed to order). This system ensures that our Bivalves are always packed in optimum condition!

# Unique packaging

MAP/Skin Tray: \*MSC Mussels - Cockles - Clams

Innovative, or rather revolutionary, is how we describe our packaging concept whereby they are packed in VAC/GAS and SKIN. Compared with conventional (vacuum) packaging, this offers the following advantages:

- by packing in net/Vac trays, a higher vacuum is possible;
- the \*MSC Mussels - Cockles - Clams thus remain closed.
- during transport to the consumer, the mussels do not lose any moisture or protein. **THE \*MSC Mussels - Cockles - Clams THEREFORE REMAIN FRESH FOR LONGER, AND THEY KEEP THEIR NATURAL, SALTY TASTE!**
- Packed this way, the \*MSC Mussels - Cockles - Clams are also much less sensitive to temperature changes.

Due to the longer shelf life (5+1 days) of the \*MSC Mussels - Cockles - Clams, this packaging also offers logistic advantages.

From London, we export our mussels without any problems to UK.

On arrival, the consumer harvests the \*MSC Mussels - Cockles - Clams out of the sea himself. They couldn't be fresher.





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