Product: Canned cod liver

(natural, naturally smoked on beech sawdust or added different spices).

Since it’s been produced from a fresh raw material, the cod liver has pure taste of Cod fish, and has it’s special pinky-beige color, belonging only to a product made from fresh cod liver.

Quality: Premium (due to freshness and purity).

Ican cod liver is graded as a premium due to it’s freshness, delicious gourmet taste and low levels of pollutants as the Cod fish been caught in clear cold Icelandic waters.

Raw material: liver from freshly caught Cod fish (canned in 24-72 hours from catch time).

Good and delicious product: Canned cod liver is known for being rich in Omega 3 fatty acids and Vitamins A and D, rarely found in other products.

Natural: Our product is so natural, that after opening it can be stored for a short time - during 2 days and strictly in a refrigerator, transferred in a glass container with lid!

☑ Natural color - no added artificial colors
☑ No added flavours
☑ No preservatives
☑ Just liver and salt
Due to a special packaging in aluminium cans, our product has a good shelf life, 5 years, which allows the supermarkets not to be too stressed about best before date.

Consumers enjoy our **FOIE GRAS DE MER** as delicious appetizer or in salads. During the sterilization process, liver gives out its own natural fish oil with good taste of fish, which is recommended to consume as well either as a part of the sausages or just for intake in a spoon, both **for adults and children**.

**Market areas**: France, Germany, Russia, Ukraine, Israel, Spain, Czech republic, Poland, Baltic countries and some consumers in Britain.

**Packaging**: 12, 24, 48, 52 cans per carton box

**Shelf life**: 5 years from production date

Canned cod liver **on the shelf**:

Contact us:

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