HERRING ROE allec mi capreae



Product name	Catch	MSC	Origin
Herring Roe	FAO-27, caught with Purse	MSC-C-50921	North Sea Herring, NO
Salted loose frozen	Seine or Pelagic Trawl		MSC-F-61406

NUTRITION VALUES PER 100 G (GENERAL VALUES)

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	ENERGY	586 kJ/ 140 Kcal
	FAT	8 – 11 g
	SATURATED FATTY ACIDS	1,6 g
	CARBOHYDRATES	4,5 g
	PROTEIN	20 – 24 g
	SALT	10,0 g
	OMEGA 3	2,8 g
	OMEGA 6	0,3 g
	HIGH LEVELS OF MARINE OMEGA	A-3 FATTY ACIDS VITAMINE D AND VITAMINE R

HIGH LEVELS OF MARINE OMEGA-3 FATTY ACIDS, VITAMINE D AND VITAMINE B

CHEMICAL PARAMETERS

HISTAMINE	<100 mg/kg	
SALT	8 – 10 %	
MICROBIOLOGICAL LIMITS:		
TOTAL NUMBER OF BACTERIA	CFO/g no more than 1x10^5	
E-COLI	Not detected	
LISTERIA MONOCYTOGENES	Not detected	
SALMONELLA	Not detected	
MOULD FUNGI	CFU/g, no more than 50	
YEAST FUNGI	CFU/g, no more than 100	

Frozen, loose salted herring roe. Roe from fresh herring. Rinsed in salted water, packed and blast frozen.



Firm and crisp herring roe with clear and bright yellow colour.

ALLERGENS

FISH

PACKS AND STORAGE

PACKING	Herring Roe (net kg)	Shelf life	Storage
VACUUMPACKED IN BLOCKS, PACKED IN CARTONS	2x 8 kg (16kg)	24 months	-18°C or colder
VACUUMPACKED IN BLOCKS, PACKED IN CARTONS	1x 16 kg	24 months	-18°C or colder
	*subject to weight inspection		





