



Herring roe, salted loose frozen

Versjon: 1

Dok.ID.: 1127

Herring (*Clupea Harengus*)

Product

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



Intended use

To be further processed into cooked or not heat-treated products, and consumed by the general public including vulnerable groups except persons with fish allergies.

Allergens	Fish
Additives	None
Storage conditions	- 18 °C or colder
Shelf life	24 months from freezing date
Catch area	FAO27 - IVa, IIa
Catch method	Purse seine /Floating trawl

Packaging

Food grade plastic bag (EU no. 10/2011)	Solidboard cartons
Plastic strapping bands	Heat treated wooden pallets

Nutrition facts

Herring roe has high levels of marine omega-3 fatty acids, vitamin D and vitamin B.

Approximate nutrition values per 100 grams of salted herring roe:

FAT : 6,0 g PROTEIN : 24,0 g KCAL : 175 SALT: 10 %

Microbiological and chemical standards

Listeria Monocytogenes	Absent in 25 g	Salmonella	Absent in 25 g
TVC at 30° C	< 1 x 10 ⁵ cfu/g	Staphylococcus aureus	< 100 cfu/g
E. Coli	< 10 cfu/g	Vibrio Paraheamolyticus	< 100 cfu/g
Coliforms	< 100 cfu/g	Histamine	< 100 mg/kg

Levels of contaminants are within limit values permitted in fish and fish products.
No visible parasites. No foreign objects.

MSC certification

MSC-C-51382 Vikomar AS

MSC-F-61406 Norwegian North Sea and Skagerak Herring fishery.

MSC-F-61388 Norwegian Spring Spawning Herring fishery.

Food safety Annual HACCP approval by Norwegian food authorities *Mattilsynet*