



Herring, frozen fillets with skin

Versjon: 1

Dok.ID.: 1126

Herring (*Clupea harengus*)

Product

Frozen herring fillets with skin.
Machine cut fillets from fresh herring.
Vacuum packed in 2 x 10 kg/1 x 20 kg and
blast frozen.



Grading 50-80 / 70-90 grams

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 vacuum bag (EU No. 10/2011) | Solid board cartons |
| Plastic strapping bands | Heat treated wooden pallets |

Nutrition facts

Herring has high levels of marine omega-3 fatty acids, vitamin D and selenium.
Actual nutrition values may differ according to seasonal variations in fat content.
Approximate values in Herring fillet:

FAT 8-20 % PROTEIN 15,2 % KCAL 187 per 100 grams

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*