



VIKOMAR

True Pelagic Passion

## Herring, frozen fillets without skin

Versjon: 1

Dok.ID.: 1310

### Herring (*Clupea harengus*)

#### Product

Frozen herring fillets without skin.  
Machine cut fillets from fresh herring.  
Vacuum packed in 2 x 10 kg/1 x 20 kg and  
blast frozen.



**Grading** 30-60/40-70/ 50-80/60-90 gram

#### 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.

<b>Allergens</b>	Fish
<b>Additives</b>	None
<b>Storage conditions</b>	- 18 °C or colder
<b>Shelf life</b>	24 months from freezing date
<b>Catch area</b>	FAO27 - IVa, IIa
<b>Catch method</b>	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 <sup>5</sup> 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