



VIKOMAR

True Pelagic Passion

Herring, frozen flaps

Versjon: 1

Dok.ID.: 1124

Herring (*Clupea harengus*)

Product

Frozen herring flaps.
Machine cut flaps from fresh herring.
Vacuum packed 2 x 10 kg / 1 x 20 kg and
blast frozen.

Grading

4-7/ 5-8/6-10/8-12/10-16/12-18 pcs/kg



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 flaps:

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

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