



VIKOMAR

True Pelagic Passion

Mackerel, frozen fillets

Versjon: 1

Dok.ID.: 1123

Mackerel (*Scomber scombrus*)

Product

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



Grading

With skin: 70-120 grams
Without skin: 50 grams and up

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 - IIa, IVa, VIa
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

Mackerel has high levels of marine omega-3 fatty acids, vitamin D and selenium.

FAT : 20-28 % PROTEIN : 17% KCAL : 256 per 100 grams

The values for fat, protein and energy-content are average, approximate values for this species. Actual values in the product may differ.

Microbiological and chemical standards

Listeria Monocytogenes	Absent in 25 g
TVC at 30° C	< 1 x 10 ⁵ cfu/g
E. Coli	< 10 cfu/g
Coliforms	< 100 cfu/g

Salmonella	Absent in 25 g
Staphylococcus aureus	< 100 cfu/g
Vibrio Paraheamolyticus	< 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

F-ACO-0089 MINSA North East Atlantic Mackerel fishery

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