



Mackerel, round frozen

Version: 2

Doc.ID.: 391

Mackerel (*Scomber scombrus*)

Product

Frozen whole round mackerel.
Jumble packed 20 kg / hand laid 10 kg
and blast frozen.



Grading

250-400/300-500/400-600 grams in 20 kg
600 grams and up in 10 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 - IIa, IVa, VIa
Catch method	Purse seine / Floating trawl

Packaging

Food grade plastic sheets (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.

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*