

Cubes of Saithe

Cubes 20x20x30 mm

Norwegian origin, caught in FA027



Product Characteristics

Latin name	Polachius virens														
Appearance	Color grey														
Taste	Characteristic														
Smell	Fresh														
Consistency	Firm														
Raw Material	From head off gutted saithe														
Fillet	Trim E - fully trimmed (acc to Norwegian standard NS9404) Wide belly flap for uniform portions. PBO Deep skinned, max 30 mm brown fat (acc to Norwegian standard NS9404) Bone max 1/kg														
Portions	Neck piece must be removed Uniform portions without spots Width 20x20x30 mm Weight 12-14g														
Defects	<table><tr><td>Blood spot presence</td><td>Max 30 %</td></tr><tr><td>Blood spot size max 3mm (1/portion)</td><td>5 %</td></tr><tr><td>Gapping max 1cm deep, 4cm wide</td><td>5 %</td></tr><tr><td>Bruising none</td><td>3 %</td></tr><tr><td>Melanosis none</td><td>1 %</td></tr><tr><td>Out of dimensions</td><td>3 %</td></tr><tr><td>Bones max per 1kg</td><td>5 %</td></tr></table>	Blood spot presence	Max 30 %	Blood spot size max 3mm (1/portion)	5 %	Gapping max 1cm deep, 4cm wide	5 %	Bruising none	3 %	Melanosis none	1 %	Out of dimensions	3 %	Bones max per 1kg	5 %
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Packaging	Carton of 5.0kg														
Microbiological limit	TPC <100 000 cfu/g Coliforme <10 cfu/g E Coli <10 cfu/g Staph.aureus <10 cfu/g Salmonella negative Listeria negative														



LM Processing AS, established in 1987, on the west coast of Norway, is a manufacturer of first-class sea products supplied throughout Europe and beyond.

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Our line of products originate from either a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery, or from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood.

MSC-C-58817 ASC-C-03233

Nutrient	Quantity	Unit	Nutrient	Quantity	Unit
Edible part	50	%	Cholesterol	49	mg
Water	80	g	Carbohydrate, glycemic	0	g
Kilojoules	292	kJ	Starch	0	g
Kilocalories	69	kcal	Mono+Di saccharides	0	g
Fat	0.3	g	Sugar, added	0	g
Saturated fatty acids	0	g	Dietary fibre	0	g
C12:0	0	g	Protein	16.5	g
C14:0	0	g	Salt	0.2	g
C16:0	0.03	g	Alcohol	0	g
C18:0	0.01	g	Vitamin A	2	RAE
Transunsaturated fatty acids	0	g	Retinol	2	µg
Cis-mono unsaturated fatty acids	0.1	g	Beta-carotene	0	µg
C16:1 sum	0	g	Vitamin D	0.8	µg
C18:1 sum	0.03	g	Vitamin E	0.6	alfa-TE
Cis-poly unsaturated fatty acids	0.1	g	Thiamin	0.05	mg
C18:2n-6	0	g	Riboflavin	0.2	mg
C18:3n-3	0	g	Niacin	3.4	mg
C20:3n-3	0	g	Vitamin B6	0.5	mg
C20:3n-6	0	g	Folate	18	µg
C20:4n-3	0	g	Vitamin B12	4	µg
C20:4n-6	0	g	Vitamin C	0	mg
C20:5n-3 (EPA)	0.02	g	Calcium	7	mg
C22:5n-3 (DPA)	0	g	Iron	0.1	mg
C22:6n-3 (DHA)	0.07	g	Sodium	77	mg
Cis-poly unsaturated fatty acids, n-3	0.1	g	Potassium	396	mg
Cis-poly unsaturated fatty acids, n-6	0.01	g	Magnesium	22	mg
			Zinc	0.7	mg
			Selenium	30	µg
			Copper	0	mg
			Phosphorus	230	mg
			Iodine	272.1	µg



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