



TECHNIQUE RECORD

VIXOL CABALLA ESTORNINO

PRODUCT NAME

MACKEREL

PACKAGING

vaccum packing

SCIENTIFIC NAME

(scomber scombrus)

cath Area:

FAO 27 NORT
ATHLANTIC

INGREDIENTS:

Mackerel and sea salt.



Analysis:

parameter	technical parameter	Acceptable limits
PH	Volumetric	5,50-6,50
colour	sensory	light brown
taste	sensory	fish
Odour	sensory	Seaweedy, of species.
Texture	sensory	firm

NUTRITION FACTS

100g energy value

Energy Value per 100g	kcal/100g	919 kj/217 kcal
fats	3,1g	
saturated fat	1,77g	
CARBOHYDRATES	0,3g	
sugars	0,34g	
proteins	47g	
salt	4,79g	

* Percent daily values are based on a 2000 calorie diet. Your Daily values may be higher or lower depending on your calorie needs.

CONSERVATION METHOD	BETWEEN 3°C TO 8°C
Shelf life from pack date:	180 days
HOW TO USE	The product is ready for immediate consumption
ALLERGENS	FISH
OGM	NO CONTAIN OGM

* more information in
www.salazonesgarre.com

