

PRODUCT NAME: ARËNKHA SELECTION MSC
Transformed Smoked Herring product



ARËNKHA SELECTION MSC is made from wild herrings fished in the cold waters of the Northern Sea. This unique product is rich in lipids, giving the product a more subtle grey colour, a delicate flavour and a creamier texture.

ARËNKHA SELECTION MSC is ideal for canapés and starters, gives a touch of originality to all your salads, pasta and fish dishes. It will be a perfect ingredient for all your recipes, either cold or hot.

REV. 04 (03/09/2015)

INGREDIENTS				
Water, 40% smoked herring (<i>Clupea Harengus</i>), corn starch, salt, cuttlefish ink , acidity regulator (citric acid), lemon juice, stabilizer (xanthan gum) and spices.				
				
NUTRITIONAL FACTS FOR 100 g				
ENERGY	350 kJ / 84 kcal			
FAT	5,6 g			
Of which saturates	1,8 g			
CARBOHYDRATES	6,3 g			
Of which sugar	0 g			
PROTEIN	2,1 g			
SALT	1,78 g			
MICROBIOLOGICAL CHARACTERISTICS				
Aerobic mesophiles	< 1x 10 ³ ufc /g			
Enterobacteriaceae	< 1x 10 ² ufc /g			
Salmonella-Shigela	absence /25 g			
SHELF LIFE: 12 months				
STORAGE INSTRUCTIONS: +5 - +10°C. Use within seven days of opening.				
LOGISTICS				
PRODUCT	EAN CODE	DUN CODE	UNITS/ CARTON	CARTONS / PALLET
ARËNKHA SELECTION MSC 145g	8427610000695	18427610000692	6	560