

ATLANTIC MACKEREL

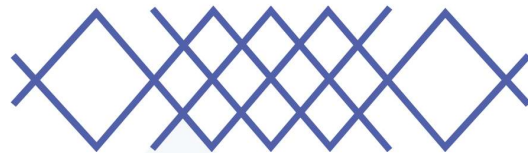
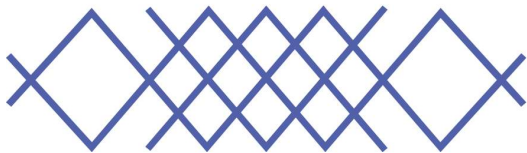
SCOMBER SCOMBRUS

COMMERCIAL NAME:	Atlantic mackerel	CUT:	Whole round
PRESENTATION:	Packed in 3,5, 6 kgs boxed	FORMAT:	Expanded polystyrene boxes/ High density polyethylene
ORIGIN:	Spain	INGREDIENTS:	Fish, water, ice, salt
ALLERGENS:	Fish/ It can contain traces of molluscs	SHELF LIFE:	5 days under cooling
CONSERVATION:	0-5°C	INSTRUCTIONS:	Cooking before consumption



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Pto. Pesquero - Nova Lonxa de Riveira, Almacenes 97-98 Ribeira (A Coruña). Spain. Tel: +34 981 835 592
www.pescadosgarcia.com · administracion@pescadosgarcia.com



RAW MATERIAL

SPECIES:	Atlantic mackerel
SCIENTIFIC NAME:	Scomber scombrus
FAO CODE:	MAC
FISHING AREA:	FAO 27
FISHING SUBAREA:	VIIIc- Ixa
FISHING GEAR:	Seine nets Trawling nets

PHYSICAL FEATURES

APPEARANCE:	Characteristic
COLOR:	Characteristic
ODOUR:	Characteristic
TEXTURE:	Firm
PARASITES:	Absence
FOREIGN BODIES:	Absence

NUTRITIONAL FACTS (per 100g)

ENERGETIC VALUE:	139 kcal / 582 kj
FATS:	6,00 g
SATURATED FATS:	1,80 g
CARBOHYDRATES:	< 1,0 g.
PROTEINS:	19,30 g
SALT:	0,32 g

LABELLING

COMMERCIAL NAME:	SCIENTIFIC NAME:
3-ALFA CODE:	PRESENTATION:
CATCHING AREA:	CATCHING SUB-AREA:
SANITARY MARK:	NET WEIGHT:
LOT NUMBER:	PRODUCTION DATE:
STORAGE CONDITIONS:	EXPIRY DATE:
VESSEL NAME AND REGISTRATION NUMBER:	

MICROBIOLOGICAL PARAMETERS

TEST	LIMIT
ENTEROBACTERIAS (CFU/G)	<100
SALMONELLA	Absence/ 25 g

CHEMICAL PARAMETERS

TEST	LIMIT
LEAD (PB) MG/KG	< 0.05 mg/kg
CADMIUM (CD) MG/KG	< 0.1 mg/kg
MERCURY (HG) MG/KG	< 0.1 mg/kg
HISTAMINE	< 25 ppm

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