

Bits and pieces



Bits and pieces

Species

Atlantic Herring (*Clupea harengus* L.)

Catch season

September to March

Product

Bits and pieces, without skin and bone

- Vinegar marinated
- Slightly salted (24 h)
- Natural

Production

By-product from machine filleting

Packing

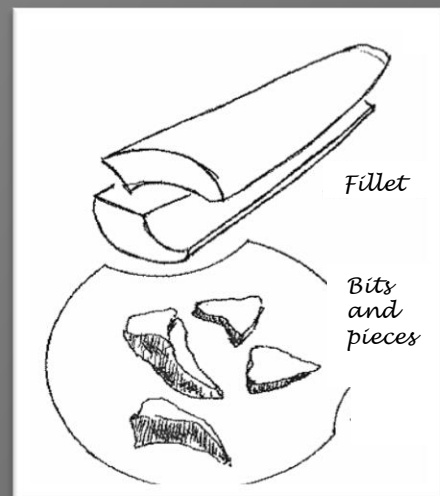
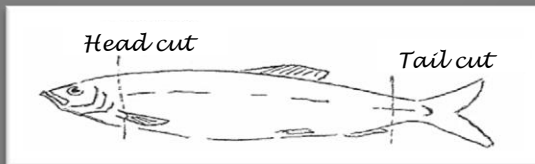
Packed in 120 kg barrels or vacuum-packed in 20 kg bags, or according to customer specification

Fresh/frozen

Fresh marinated or frozen

Size

2–7 gr.



Chemical analyses (slightly salted)

Fat	7.8
Protein	15.6
Water	76.5
Ash	6.3
Salt	5.1



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MØREFORSKING

Belly flaps



Belly flaps

Species

Atlantic Herring (*Clupea harengus* L.)

Catch season

September to March

Product

Flaps with skin and belly bones

- Vinegar marinated
- Spice marinated
- Salted
- Natural

Production

By-product from machine filleting

Packing

Vacuum-packed in 20 kg bags,
or according to customer specification

Fresh/frozen

Fresh and frozen

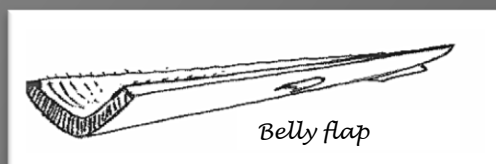
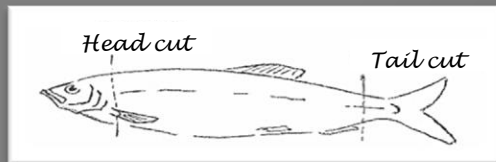
Frozen belly flaps have a durability of 15 months

Size

10–30 gr.

Chemical analyses (natural)

Nutritional	Average
Fat	34.5
Protein	12.0
Water	50.1
Ash	3.3
Salt	1.9



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MØREFORSKING

Mince

Species

Atlantic Herring (*Clupea harengus* L.)

Catch season

September to March

Product

Herring mince

- Mixed excerpts
- Belly flaps
- Bits and pieces

Production

By-product from machine filleting

Packing

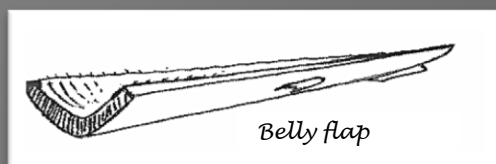
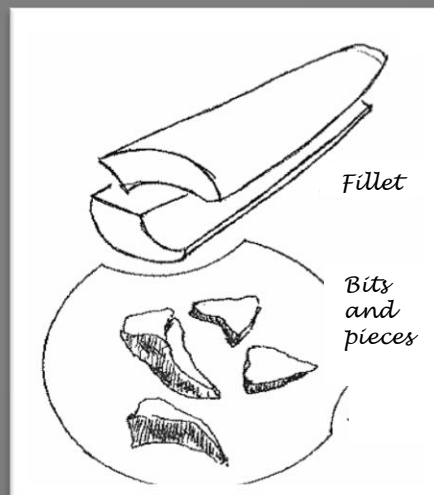
Vacuum-packed in 20 kg bags,
or according to customer specification

Fresh/frozen

Fresh and frozen

Chemical analyses (mixed excerpts)

Fat	11.0
Protein	18.0
Water	69.7
Ash	2.1
Salt	0.3



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