




PRODUCT NAME: AVRUGA
Transformed Smoked Herring product



Pescaviar has developed from wild herring a unique product with an exquisite taste and intense flavour. It is the perfect ingredient for any kind of recipe. AVRUGA is a versatile product that can be used in hot and cold dishes. That product will give a touch of originality to your salads and starters while enriching all your pasta and fish dishes.

INGREDIENTS				
Water, Smoked Herring (40%), Salt, Corn starch, Lemon juice, Acidity regulator (citric acid), Stabilizer (xanthan gum), Squid ink				
				
PHYSICAL AND QUIMICAL CHARASTERISTICS				
ENERGY VALUE	99 kcal/100 g			
ENERGY VALUE	414 kJUL/100g			
PROTEIN (gross) - Kjeldahl Method	2.8 %			
INSOLUBLE CARBOHYDRATES	3.3%			
SOLUBLE CARBOHYDRATES	1.8%			
CHOLESTEROL - Boehringer Mannheim Method	136 mg/kg			
FAT (gross)	7.5%			
MICROBIOLOGICAL CHARACTERISTICS				
Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):				
Aerobic mesophiles	< 1x 10 ³ u.f.c./gr.			
Enterobacteriaceae	< 1x 10 ² u.f.c. /gr.			
Salmonella-Shigela	absence /25 gr.			
SHELF LIFE: 18 months				
PRESERVATION TEMPERATURE: +5 - +10 °C.				
LOGISTICS				
PRODUCT	EAN CODE	DUN CODE	UNITS/ BOX	BOXES/ PALLET
AVRUGA 55g	695118000044	695118000181	12	464
AVRUGA 120g	695118000037	695118000167	12	288
AVRUGA 350g	695118000020	695118000174	4	390
AVRUGA 940g	695118000013		6	99

Anchoviar

PRODUCT NAME: ANCHOVIAR
Transformed Anchovie product



ANCHOVIAR is a unique product made from anchovies, that give the product its distinctive taste. Its originality and its soft grey color make it an ideal ingredient for all your dishes, either cold or hot.

INGREDIENTS

Water, Anchovie (30%), Sunflower oil, Potato starch, Salt, Lemon juice, Squid ink, Acidity regulator: citric acid, Stabilizer: xanthan gum and antioxidant: tocopherol-rich extract.



PHYSICAL AND QUIMICAL CHARASTERISTICS

ENERGY VALUE	82 kcal/100g
ENERGY VALUE	343 kjul/100g
PROTEIN (gross) - Kjeldahl Method	2.5 %
INSOLUBLE CARBOHYDRATES	3.7 %
SOLUBLE CARBOHYDRATES	0.2%
CHOLESTEROL - Boehringer Mannheim Method	368 mg/kg
FAT (gross)	4.1%

MICROBIOLOGICAL CHARACTERISTICS

Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):

Aerobic mesophiles	< 1x 10 ³ u.f.c./gr.
Enterobacteriaceae	< 1x 10 ² u.f.c./gr.
Salmonella-Shigela	absence /25 gr.

SHELF LIFE: 18 months

PRESERVATION TEMPERATURE: +5 - +10 °C.

LOGISTICS


PRODUCT	EAN CODE	DUN CODE	UNITS/BOX	BOXES/ PALLET
Anchoviar 55g	8427610000459	18427610000456	12	464
Anchoviar 120g	8427610000138	18427610000135	12	288

Lobsviar

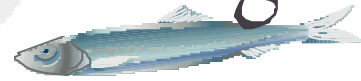
PRODUCT NAME: LOBSVIAR
Transformed Lobster product



LOBSVIAR is made from lobster, getting that way its delicious flavour and a very smooth texture. That product will be the orange-touch of gaiety of a wide variety of dishes, enriching them with its soft lobster-taste.

INGREDIENTS				
Water, Lobster (34%), Sunflower oil, Potato starch, Salt, Lemon juice, Acidity regulator (citric acid), Stabilizer (xanthan gum), Natural colour additives: (cochineal and paprika extract), Antioxydant (tocopherol-rich extract)				
				
PHYSICAL AND QUIMICAL CHARASTERISTICS				
ENERGY VALUE	63 kcal/100g			
ENERGY VALUE	263 kJUL/100g			
PROTEIN (gross) - Kjeldahl Method	3.4 %			
INSOLUBLE CARBOHYDRATES	3%			
SOLUBLE CARBOHYDRATES	0.27%			
CHOLESTEROL - Boehringer Mannheim Method	< 10 mg/kg			
FAT (gross)	4.1%			
MICROBIOLOGICAL CHARACTERISTICS				
Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):				
Aerobic mesophiles	< 1x 10 ³ u.f.c. /gr.			
Enterobacteriaceae	< 1x 10 ² u.f.c. /gr.			
Salmonella-Shigela	absence /25 gr.			
SHELF LIFE: 12 months				
PRESERVATION TEMPERATURE: +5 - +10 °C.				
LOGISTICS				
PRODUCT	EAN CODE	DUN CODE	UNITS/ BOX	BOXES/ PALLET
Lobsviar 55g	8427610000466	8427610000480	12	464
Lobsviar 120g	8427610000145	8427610000169	12	288

Moluga®



PRODUCT NAME: MOLUGA
Transformed Smoked Herring product



MOLUGA is a unique product made from herrings of the North Sea. That fish species is rich in lipids, giving the product a smooth texture and a delicate flavour.

MOLUGA is ideal for canapés and starters and will be a perfect ingredient for all your recipes, either cold or hot.

INGREDIENTS

Water, Smoked Herring (40%), Salt, Corn starch, Lemon juice, Squid ink, Acidity regulator (citric acid), Stabilizer (xanthan gum).



PHYSICAL AND QUIMICAL CHARASTERISTICS

ENERGY VALUE	109 kcal/100g
ENERGY VALUE	454 kJUL/100g
PROTEIN (gross) - Kjeldahl Method	3.5 %
INSOLUBLE CARBOHYDRATES	4.0%
SOLUBLE CARBOHYDRATES	1.9%
CHOLESTEROL - Boehringer Mannheim Method	52 mg/kg
FAT (gross)	7.9%

MICROBIOLOGICAL CHARACTERISTICS

Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):

Aerobic mesophiles	< 1x 10 ³ u.f.c./gr.
Enterobacteriaceae	< 1x 10 ² u.f.c. /gr.
Salmonella-Shigela	absence /25 gr.

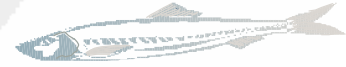
SHELF LIFE: 12 months

PRESERVATION TEMPERATURE: +5 - +10 ° C.

LOGISTICS

PRODUCT	EAN CODE	DUN CODE	UNITS/ BOX	BOXES/ PALLET
MOLUGA 150g	8427610000183	8427610000176	6	560

Arënkha



PRODUCT NAME: ARËNKHA
Transformed Smoked Herring product



Arënkha is the latest new product from Pescaviar. It has been elaborated with the best herring from the Northern Sea. Its main difference with the others Pescaviar products comes from its "double-zero" shape, something unique and new in the market. This new product has an even more creamy texture which gives an intense taste. Arënkha is the ideal product for a side dish but can also be used as an ingredient for all kind of recipes.

INGREDIENTS

Water, Smoked Herring (40%), Cod-liver oil, Salt, Potato starch, Honey, Lemon juice, Squid ink, Acidity regulator (citric acid), Stabilizer (xanthan gum), Antioxidant (tocopherol-rich extract).



PHYSICAL AND QUIMICAL CHARACTERISTICS

ENERGY VALUE	134 kcal/100g
ENERGY VALUE	560 kJUL/100g
PROTEIN (gross) - Kjeldahl Method	2.12 %
INSOLUBLE CARBOHYDRATES	5.0 %
SOLUBLE CARBOHYDRATES	0.8 %
CHOLESTEROL - Boehringer Mannheim Method	515 mg/kg
FAT (gross)	11.5%

MICROBIOLOGICAL CHARACTERISTICS

Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):

Aerobic mesophiles	< 1x 10 ³ u.f.c./gr.
Enterobacteriaceae	< 1x 10 ² u.f.c. /gr.
Salmonella-Shigela	absence /25 gr.

SHELF LIFE: 18 months

PRESERVATION TEMPERATURE: +5 - +10 °C.

LOGISTICS

PRODUCT	EAN CODE	DUN CODE	UNITS/ BOX	BOXES/ PALLET
ARENKHA 145g	8427610000510	8427610000534	6	560