



Surimi is an invention of the Japanese and has been known for many centuries. The basis is white fish, such as Pollock. Immediately after capture, the fish are filleted and all skin and bones are removed. After this procedure the pure fish muscle protein is left, which is frozen aboard. Surimi is often used as imitation for shrimp and crab meat in various dishes, such as salads, rice dishes or as a snack.

Product information

Scientific name	<i>Nemipterus spp.</i>
Origin	West and East Indian Ocean; Central and Western Pacific
Composition	60% Surimi (made with 30% fish meat) and 40% brine
Size	N.A.
Treatment	Cooked fish preparation
Storage	0-4°C
Shelf life	42 days from production
Use	As ingredient and/or topping for salads, in pasta or rice dishes or as a snack
Preparation	Ready to eat after draining

Packaging information

Packaging CU	Total weight: 1,500g, drained weight: 900g
EAN code	See attachment
Packaging MC	6 x 900g
EAN code MC	See attachment
SAP mat.nr.	See attachment
Brand options	Heiploeg
Cartons/Europallet	72 (8 layers x 9 plastic trays in shrink-wrap)
Languages on pack	See attachment



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