



Surimi is an invention of the Japanese and has been known for many centuries.

The basis for Surimi is white fish, such as Pollock. Immediately after capture, the fish are filleted and all skin and bones are removed from the fish fillets. 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	54% Surimi (made with 30% fish meat) and 46% 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: 250g, drained weight: 135g
EAN code	IT: 87 10319 300266; DE: 87 10319 001682
Packaging MC	6 x 135g
SAP mat.nr.	IT: 400356; DE: 401597
Brand options	Heiploeg
Cartons/Europallet	320 (20 layers x 16 plastic trays in shrink-wrap)
Languages on pack	IT or DE



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