

Name of the product: MASAGO BLACKScientific name: Mallotus villosus
Supplier code: IS A667 EFTA
♦ ADDRESS OF THE SUPPLIER
Name: VIGNIR G JÓNSSON HF
CEE agreement number: IS A667 EFTA MSC certification no MSC-C-53161 IFS COID number: 37127
Contact person: Name: Jón Helgason Phone number +354 431 5000 Mobile number: +354 858 1010 Email address: jonhe@vignir.is
REGULATIONS AND RULE Vignir G Jónsson´s rule and Icelandic government regulations 103/2010 and 104/2010 regulate of seafood. Definition of references, quality criteria and tolerances are documented in Vignir G Jónsson´s Quality Manual
STATE OF THE PRODUCT SEMI PRESERVED
CHEMICAL AND PHYSICAL SPECIFICATIONS Salt rate: 5-6 % Product is metal detected, Stainless steel 6 mm, Ferrous 5 mm, non-ferrous 5 mm.
Conditions of Preservation Total shelf life: 24 months

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COMPOSITION

List of ingredients , additives , aromas and processing aids	% in the recipe	E number	Country of origin	GMO YES/NO	Is it allergenic? YES/NO
Capelin roe	80		Iceland	No	Yes (Fish)
Sugar	14		Netherland	No	No
Salt	5		Denmark	No	No
Mirin (Glucose Syrup, Water, Spirit Vinegar, Fermented Rice Alcohol (water, rice, alcohol, salt, rice malt), sugar, Acidity Regulator: Citric acid, Cane Molasses	0,98		UK	No	No
Color E151	0,014	E124	USA	No	No
Color E110	0,006	E110	USA	No	No

ORGANOLEPTIC SPECIFICATIONS

Aspect: LOOSE ROE, VISUAL ROE Texture: LOOSE MASS, CRUNCHY

Flavor: FISH TASTE, SWEET TASTE, SALT TASTE

Color: BLACK

NUTRITIONAL SPECIFICATION

Nutritional values in 100 g Note that the values are based on measurements but natural variations in the raw material can affect results.				
Energy	640 kJ (145 kcal)			
Fat	4,5 g			
 of which saturated fat 	0,9 g			
Carbohydrates	17,5 g			
- of which sugar	14 g			
Protein	8.5 g			
Salt	5.5 g			

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MICROBIOLOGICAL CRITERIA

Bacteria	Criteria guaranteed by the supplier (cfu/g)	Analysis Frequency
Total bacteria	< 500.000	Each shipping more than full pallet
Total coliform	< 10	Random
Listeria monocytogenes	Absence/ 25 gr #<100 at the end of shelf life	Each shipping more than full pallet

PACKAGING

First packaging (unit of sale)					
Weight	Net =500 g / Gross = 566 g				
Type of packaging	Clear plastic boxes, food graded (Polypropylen)				
Dimensions (L x W x H)	185 x 125 x 50 mm				
	Second packaging				
Quantity of unit of sale	12				
Weight	Net = 6 kg / Gross = 6,82 kg				
Type of packaging	PAPER CARTON				
Dimensions (L x W x H)	390 x 190 x 179 mm				

All packaging material that are in direct contact with the product complies to: EU regulation (EC) No 1935/2004 on "Material and articles intended to come in contact with food,

EU regulation (EC) No 10/2011 on "Plastic materials and articles intended to come in contact with food" and its amendments: (EU) No 321/2011, (EU) No 1282/2011, (EU) No 1183/2012

EU regulation (EC) No 2023/2006 on "Good manufacturing practice for materials and articles intended to come into contact with food"

All certifications regarding packaging materials are available at request.

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LABELLING

Not available

PRODUCT



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ALLERGENS	Present in the product		Present in the production zone		Risk of cross contamination	
	YES	NO	YES	NO	YES	NO
Cereals containing gluten and products with cereals containing gluten		Х	Х			Х
Celery and products with celery		Х		Х		Х
Soy and products with soy		Х	Х			Х
Shell fruits and products with shell fruits		Х		Х		Х
Eggs and products with eggs		Х		Х		Х
Milk and products with milk		Х		Х		Х
Crustacean and products with crustacean		Х		Х		Х
Fish and products with fish	Х					
Peanut and products with peanut		Х		Х		Х
Mustard and products with mustard		Х		Х		Х
Sesame seeds and products with sesame seeds		Х		Х		Х
Sulphur dioxide and sulphites with a concentration over 10 mg/kg or 10 mg/L of SO ₂		Х		Х		Х
Lupin and products with lupin		Х		Х		Х
Mollusc and products with mollusc		Х		Х		Х

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Genetically modified organism GMO				
		NO		
Is completely or partly produced out of GMO?		Х		
Contains ingredients produced with the help of GMO?		Х		

Ionized ingredients				
		NO		
Is completely or partly produced out of ionized ingredients?		Х		
Contains ingredients produced with the help of ionization?		Х		

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