



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>Theragra chalcogramma</i>
Origin	North East Pacific (FAO 67)
Composition	48% Surimi and 52% garlic oil
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
Preparation	Ready to eat



This product comes from an MSC certified fishery.

Packaging information

Packaging CU	Total weight: 280g, drained weight: 135g
EAN code	87 10319 506507
Packaging MC	6 x 280g
SAP mat.nr.	401377
Brand options	Heiploeg
Cartons/Europallet	320 (20 layers x 16 plastic trays in shrink-wrap)
Languages on pack	DE



Heiploeg is a member of BSCI

