



Herring 9-12”(Atlantic Canada)



ANALYSIS GUIDE

Ash:	2.64%
Carbohydrates:	<dl
Fat:	12.90%
Moisture:	68.70%
Protein:	16.69%
Calories:	182.86 cal/100g

Scientific Name: Clupea harengus

Produced off the Newfoundland, Canada Coastline, they are graded 9 to 12 inches in length. Commonly referred to as “high fat” Herring.

Produced: September through December
March through May

Packaged: Assorted case sizes