



Herring(Thread)



ANALYSIS GUIDE

Ash: 4.91%

Carbohydrates: <dl

Fat: 2.51%

Moisture: 72.81%

Protein: 20.38%

Calories: 104.11 cal/100g

Scientific Name: *Opisthonema oglinum*

Produced in the Gulf of Mexico, averaging 5 to 7 fish per pound.

Produced: April through November

Packaged: 1/25 and 10/5 pound cases