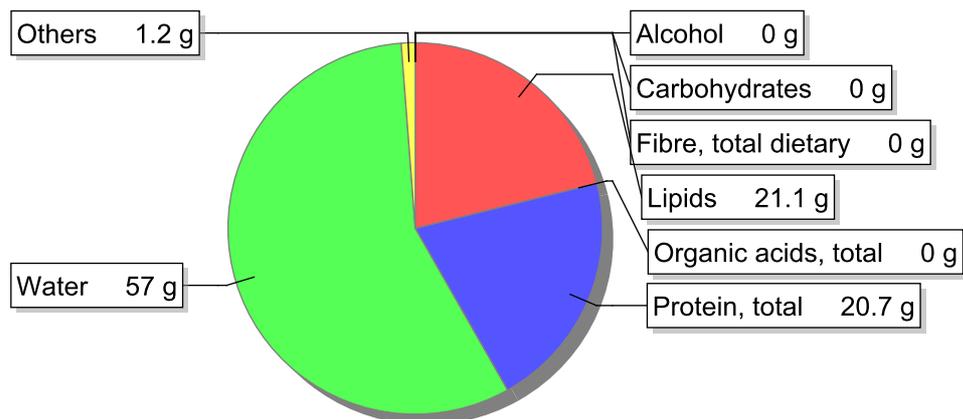


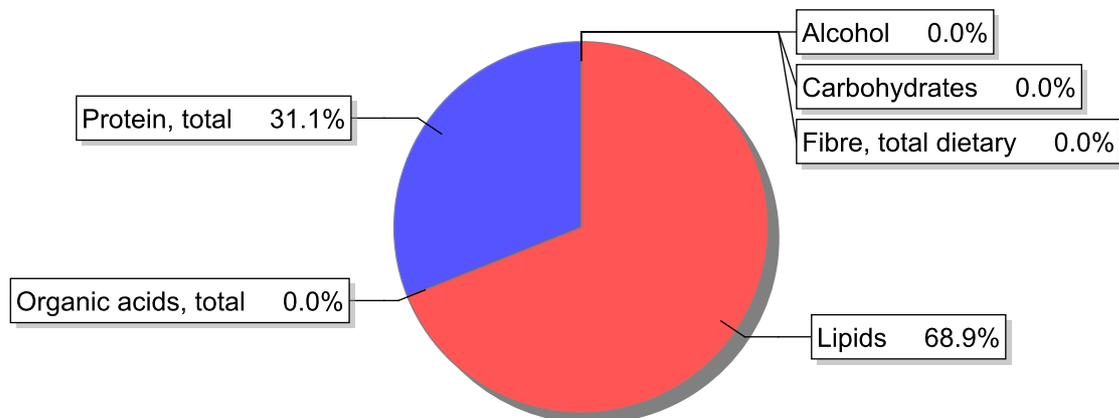
## Food

**Name:** Salmon, boiled  
**Group:** Fish and fish products  
**Subgroup:** Fish (includes fish dishes)  
**Edible Part:** 89%  
**Code:** IS877  
**FoodEX2 Code:** A0C75

## Composition [g/100g]



## Energy



## Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	273	kcal	
energy kJ, total metabolisable	1130	kJ	
fatty acids, total saturated	4	g	77
fatty acids, total monounsaturated	7.8	g	77
fatty acids, total polyunsaturated	6.6	g	77
fatty acid 18:2 n-6 cis,cis	0.6	g	
fatty acids, total trans	0	g	
sugars, total	0	g	
sucrose	0	g	

Name	Value	Unit	Source(s)
lactose	0	g	
salt	0.4	g	
starch, total	0	g	
protein, total	20.7	g	77
alcohol	0	g	
water	57	g	77
organic acids, total	0	g	
cholesterol	45	mg	77
vitamin A; retinol equiv from retinol and carotenoid activities	65	µg	
carotene, total (vitamin A precursors)	0	µg	
vitamin D	11	µg	77
alpha-tocopherol	5.3	mg	77
thiamin	0.17	mg	77
riboflavin	0.08	mg	77
niacin, preformed	3	mg	77
niacin equivalents, total	6.9	mg	
niacin equivalents from tryptophan	3.9	mg	77
vitamin B-6, total	0.34	mg	77
vitamin B-12	1.3	µg	
vitamin C	0	mg	
folate, total	8.4	µg	77
ash	1.10	g	77
sodium	150	mg	77
potassium	230	mg	77
calcium	61	mg	77
phosphorus	220	mg	77
magnesium	26	mg	77
iron, total	0.3	mg	77
zinc	0.8	mg	77

## Legend

Code	Name
g	gram
kJ	kilojoule
kcal	kilocalorie
mg	milligram
µg	microgram

## References

Id	Reference
77	Bandarra, NM; Calhau, MA; Oliveira, L; Ramos, M; Dias, MG; Bártolo, H; Faria, MR; Fonseca, MC; Gonçalves, J; Batista, I; Nunes, ML. (2005) Composição e valor nutricional dos produtos da pesca mais consumidos em Portugal. INIAP/IPIMAR, INSA, FCT.
1138	TDS_Iodo_2016_INSA_LAB