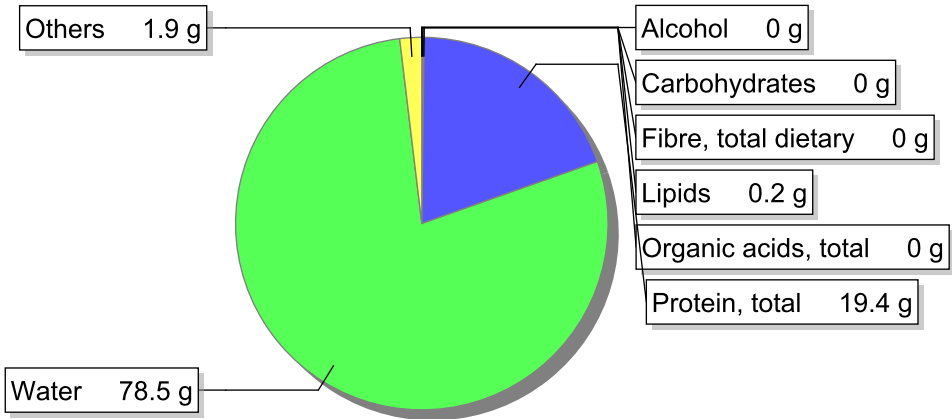


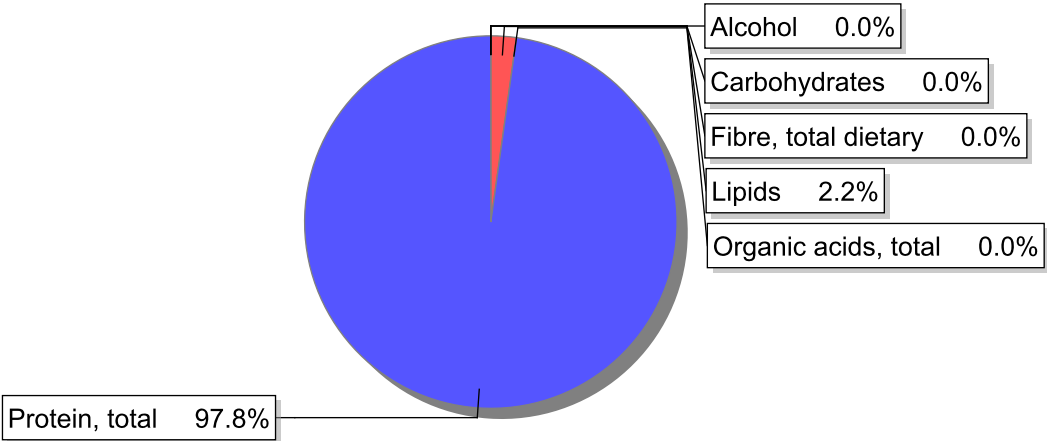
Food

Name: Red porgy, raw
Group: Fish and fish products
Subgroup: Fish (includes fish dishes)
Edible Part: 50%
Code: IS850
FoodEX2 Code: A029V

Composition [g/100g]



Energy



Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	79	kcal	
energy kJ, total metabolisable	337	kJ	
fatty acids, total saturated	0	g	
fatty acids, total monounsaturated	0	g	
fatty acids, total polyunsaturated	0.1	g	
fatty acid 18:2 n-6 cis,cis	0	g	
fatty acids, total trans	0	g	
sugars, total	0	g	
sucrose	0	g	

Name	Value	Unit	Source(s)
lactose	0	g	
oligosaccharides, available	0	g	
starch, total	0	g	
protein, total	19.4	g	77
alcohol	0	g	
water	78.5	g	77
organic acids, total	0	g	
cholesterol	38	mg	77
vitamin A; retinol equiv from retinol and carotenoid activities	6	µg	
carotene, total (vitamin A precursors)	0	µg	
vitamin D	9	µg	77
alpha-tocopherol	0.45	mg	77
thiamin	0.25	mg	77
riboflavin	0.02	mg	77
niacin, preformed	4.8	mg	77
niacin equivalents, total	8.4	mg	
niacin equivalents from tryptophan	3.6	mg	77
vitamin B-6, total	0.5	mg	77
vitamin B-12	2.1	µg	77
vitamin C	0	mg	
folate, total	10	µg	77
ash	1.30	g	77
sodium	65	mg	77
potassium	450	mg	77
calcium	7	mg	77
phosphorus	260	mg	77
magnesium	36	mg	77
iron, total	0.7	mg	77
zinc	0.7	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.