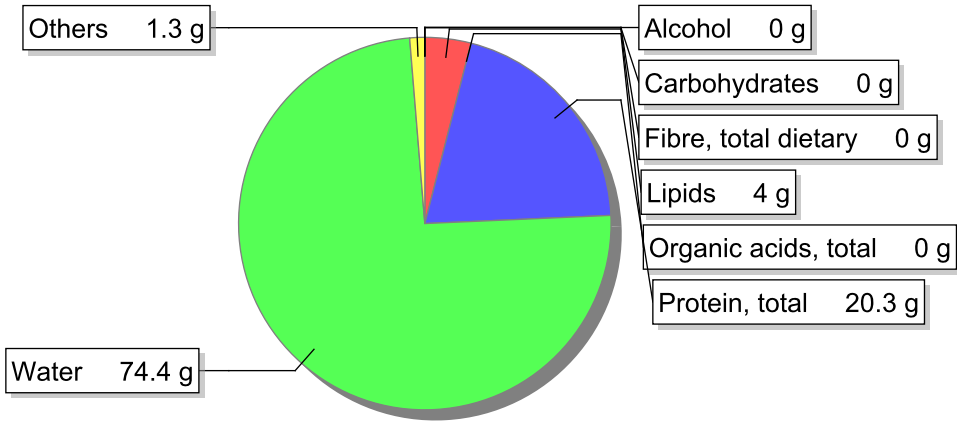


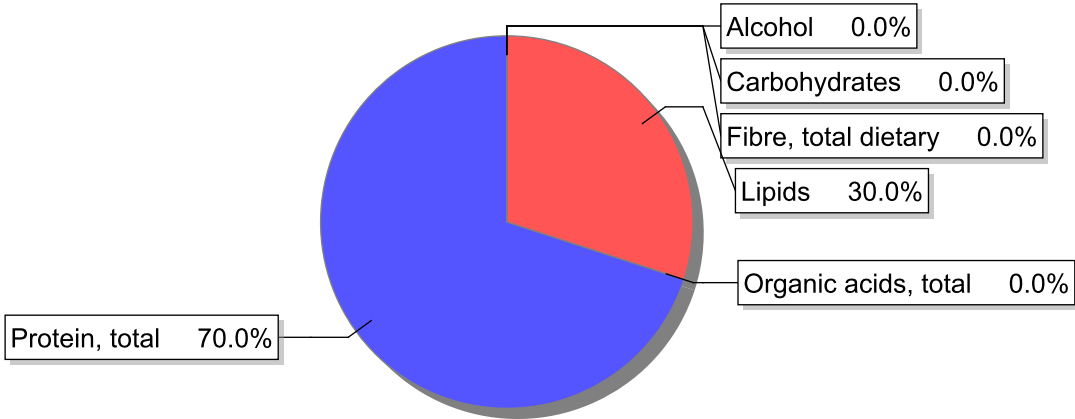
Food

Name: Silver scabbardfish, raw
Group: Fish and fish products
Subgroup: Fish (includes fish dishes)
Edible Part: 59%
Code: IS856
FoodEX2 Code: A0FBG

Composition [g/100g]



Energy



Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	117	kcal	
energy kJ, total metabolisable	493	kJ	
fatty acids, total saturated	1	g	
fatty acids, total monounsaturated	1.7	g	
fatty acids, total polyunsaturated	0.8	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	
fibre, total dietary	0	g	
protein, total	20.3	g	77
alcohol	0	g	
water	74.4	g	77
organic acids, total	0	g	
cholesterol	38	mg	77
vitamin A; retinol equiv from retinol and carotenoid activities	17	µg	
carotene, total (vitamin A precursors)	0	µg	
vitamin D	1.1	µg	77
alpha-tocopherol	1.2	mg	77
thiamin	0.05	mg	77
riboflavin	0.06	mg	77
niacin, preformed	3.6	mg	77
niacin equivalents, total	7.4	mg	
niacin equivalents from tryptophan	3.8	mg	77
vitamin B-6, total	0.19	mg	77
vitamin B-12	2.2	µg	77
vitamin C	0	mg	
folate, total	30	µg	77
ash	1.30	g	77
sodium	77	mg	77
potassium	250	mg	77
calcium	16	mg	77
phosphorus	180	mg	77
magnesium	26	mg	77
iron, total	0.4	mg	77
zinc	0.6	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.