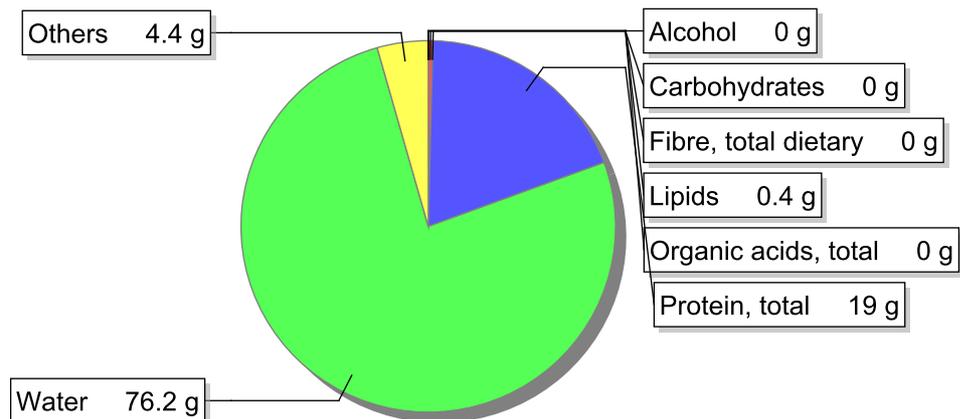


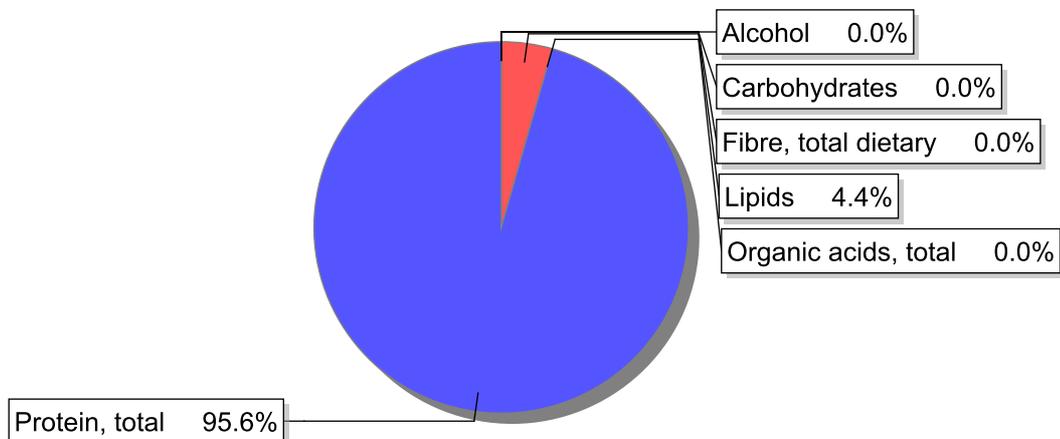
## Food

**Name:** Codfish, dry and salted, soaked, raw  
**Group:** Fish and fish products  
**Subgroup:** Fish (includes fish dishes)  
**Edible Part:** 75%  
**Code:** IS804  
**FoodEX2 Code:** A0FCB

## Composition [g/100g]



## Energy



## Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	80	kcal	
energy kJ, total metabolisable	338	kJ	
fatty acids, total saturated	0.1	g	77
fatty acids, total monounsaturated	0.1	g	77
fatty acids, total polyunsaturated	0.1	g	77
fatty acid 18:2 n-6 cis,cis	0	g	
fatty acids, total trans	0	g	
sugars, total	0	g	
oligosaccharides, available	0	g	

Name	Value	Unit	Source(s)
fibres, total dietary	0	g	
protein, total	19	g	77
alcohol	0	g	
water	76.2	g	77
organic acids, total	0	g	
cholesterol	52	mg	77
vitamin A; retinol equiv from retinol and carotenoid activities	4	µg	
carotene, total (vitamin A precursors)	0	µg	
vitamin D	4.5	µg	77
alpha-tocopherol	0.28	mg	77
thiamin	0.05	mg	77
riboflavin	0.07	mg	77
niacin, preformed	0.76	mg	77
niacin equivalents, total	4.3	mg	
niacin equivalents from tryptophan	3.5	mg	77
vitamin B-6, total	0.07	mg	77
vitamin B-12	0.95	µg	77
vitamin C	0	mg	
folate, total	8.1	µg	77
ash	3.40	g	77
sodium	1480	mg	77
potassium	36	mg	77
calcium	33	mg	77
phosphorus	120	mg	77
magnesium	23	mg	77
iron, total	0.2	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.