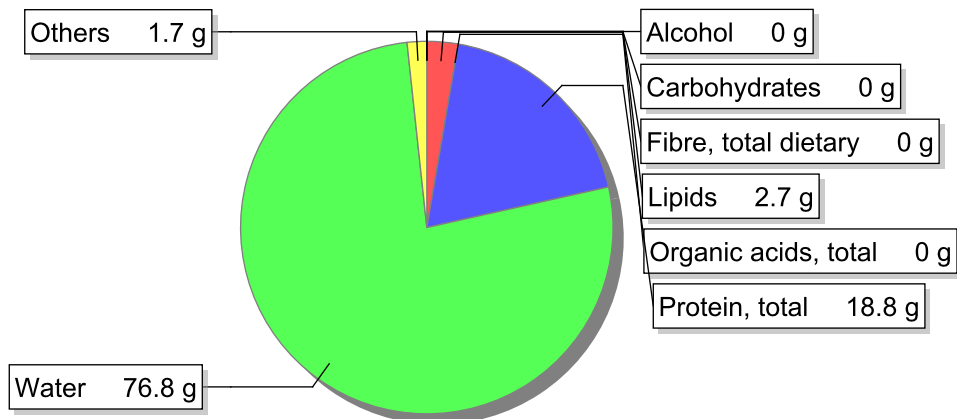


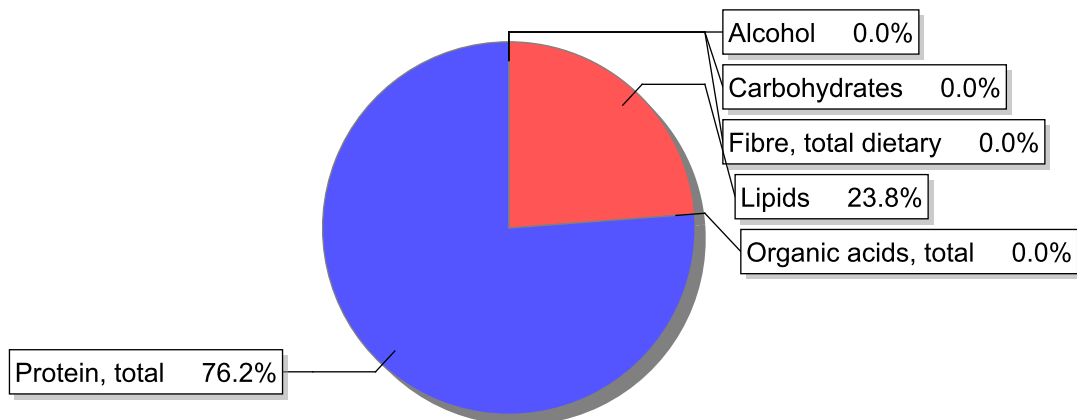
### Food

**Name:** Red seabream, raw  
**Group:** Fish and fish products  
**Subgroup:** Fish (includes fish dishes)  
**Edible Part:** 44%  
**Code:** IS837  
**FoodEX2 Code:** A029V

### Composition [g/100g]



### Energy



### Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	100	kcal	
energy kJ, total metabolisable	420	kJ	
fatty acids, total saturated	0.7	g	77
fatty acids, total monounsaturated	0.8	g	77
fatty acids, total polyunsaturated	0.8	g	77
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	18.8	g	77
alcohol	0	g	
water	76.8	g	77
organic acids, total	0	g	
cholesterol	36	mg	77
vitamin A; retinol equiv from retinol and carotenoid activities	19	µg	
carotene, total (vitamin A precursors)	0	µg	
vitamin D	15	µg	77
alpha-tocopherol	0.7	mg	77
thiamin	0.05	mg	77
riboflavin	0.07	mg	77
niacin, preformed	2.6	mg	77
niacin equivalents, total	6.1	mg	
niacin equivalents from tryptophan	3.5	mg	77
vitamin B-6, total	0.41	mg	77
vitamin B-12	1	µg	
vitamin C	0	mg	
folate, total	15	µg	77
ash	1.50	g	77
sodium	100	mg	77
potassium	370	mg	77
calcium	7	mg	77
phosphorus	260	mg	77
magnesium	32	mg	77
iron, total	0.4	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.