



BLUE CRAB MEAT (BACKFIN) - BLUE LABEL

Callinectes sapidus

COMMERCIAL NAME

Blue Crab Meat (Backfin).

GENUS AND SPECIES Callinectes sapidus.

CATCH AREA

Eastern Mediterranean Sea, Aegean Sea, FAO 37.3.1.

CATCH METOD

Wild caught

ALPHA-3 CODE

CRE

FISHING GEAR

Pots and traps (FPO)

DESCRIPTION

Wild blue crab meat; meat extracted by hand; 100% natural product, steam cooked, ready to be eat, without preservatives and additives

SELECTION

Backfin (blue label): mix of small and large pieces of white meat (available 65% of the total).

NUTRITIONAL VALUES (PER 100 G OF PRODUCT)

Energy value: 390 kj/92 kcal. Fat: 0.4 g of which saturated 0.2 g.

Carbohydrates: 1.1 g of which sugars 0.4 g.

Protein: 21 g. Salt: 0.65 g.

CHEMICAL CRITERIA

Cadmium \leq 0,50 mg/kg. Mercury \leq 0,50 mg/kg. Lead \leq 0,50 mg/kg. Except abdominal muscle. Reg. UE 915/2023, CE 420/2011, UE 488/2014.

1.09. 02 010/2020, 02 120/2011, 02 100

MICROBIOLOGICAL CRITERIA

Salmonella SPP. absent in 25 g. Listeria monocytogenes absent in 25 g. Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS

Crustaceans and products made with crustaceans.

EXPIRATION

45 days from the packaging date.

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FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007. On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Polystyrene box 35x25xh12 cm, containing 6 cans of 200 grams of meat.

UPDATED

REV. n°2 dated 16 / 11 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

