



## BLUE CRAB MEAT (CLAW) - GOLD LABEL

Callinectes sapidus

COMMERCIAL NAME Blue Crab Meat (Claw).

GENUS AND SPECIES Callinectes sapidus.

CATCH AREA Eastern Mediterranean Sea, Aegean Sea, FAO 37.3.1.

CATCH METOD Wild caught

ALPHA-3 CODE CRB

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

**Claw** (gold label): meat of claws and legs (available 25% 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.

#### 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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