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CE

BLUE CRAB MEAT (LUMP) - RED LABEL

Callinectes sapidus

COMMERCIAL NAME
Blue Crab Meat (Lump).

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
Lump (red label): top quality, large flakes of pure white meat (available 10% 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 ≤ 0,50 mg/kg.
Mercury ≤ 0,50 mg/kg.
Lead ≤ 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.

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

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

UNAVAILABLE — REDUCED AVAILABILTY — GOOD AVAILABILTY — EXCELLENT AVAILABILTY

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