



BLUE CRAB STOCK

Callinectes sapidus

COMMERCIAL NAME

Blue Crab Stock.

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

Fresh broth of blue crab. Obtained by double boiling the crabs with subsequent addition of starch; subjected to HPP process ready to be used with a expiration of 60 days without the addition of preservatives.

INGREDIENTS

Blue crab, modified starch.

NUTRITIONAL VALUES (PER 100 G OF PRODUCT)

Energy value: 130 kj/30 kcal. Fat: 0.1 g of which saturated 0.1 g.

Carbohydrates: 6.1 g of which sugars 3.1 g.

Fibers: 0. Protein: 1,3 g. Salt: 2,19 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.

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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.

EXPIRATION

60 days from the packaging date.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Polystyrene box 35x25xh12 cm, containing 4 bottles of 500 ml.

UPDATED

REV. n°1 dated 25 / 05 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

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

UNAVAILABLE

WREDUCED AVAILABILTY

GOOD AVAILABILTY

EXCELLENT AVAILABILTY