"Specialisti del VIVO" LIVE SEAFOOD

FROZEN

IT X1B5Y CE

# BROWN CRAB (EDIBLE CRAB)

*Cancer pagurus*

"Specialisti del VIVO"

## COMMERCIAL NAME
Brown Crab (Edible Crab).

## GENUS AND SPECIES
Cancer pagurus.

## PRESENTATION
Whole product, raw and individually packaged in an envelope.

## CATCH AREA
North-Eastern Atlantic Ocean, Western English Channel,
FAO 27.VII.e.

## CATCH METOD
Wild caught.

## ALPHA-3 CODE
CRE.

## FISHING GEAR
Pots and traps (FPO).

## SIZE
400/1200 + g.

## CELL MAINTENANCE AND SHIPPING
At temperatures below -18°C.

## EXPIRATION
18 months.

## 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.

## ALLERGENS
**Crustaceans** and products made with **crustaceans**.

## PACKAGING
kg 8/10 with variable weight
Polystyrene box 54x37x17 cm
Packages per row: 4
Total rows: 11
Total packages per pallet: 44

## 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.*

## MICROBIOLOGICAL CRITERIA
Total mesophilic aerobes at 30° C ≤ $5x10^5$ UFC/g
Total coliforms ≤ $10^2$ UFC/g
E.coli ≤ 10 UFC/g
Salmonella SPP absent in 25 g
Coagulase positive staphylococci ≤ 50 UFC/g
Listeria monocytogenes ≤ 11/g
CE Reg. 1441/2007, CE 2073/2005

## 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  REDUCED AVAILABILTY  GOOD AVAILABILTY  EXCELLENT AVAILABILTY

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