"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

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

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

UNAVAILABLE — REDUCED AVAILABILTY — GOOD AVAILABILTY — EXCELLENT AVAILABILTY

SDV S.r.l. Via dell'Industria, 8 - 47843 Misano Adriatico (RN) Italia . Tel.: +39.0541.697842 - Fax: +39.0541.609765 . info@specialistidelvivo.com