



BROWN CRAB MEAT (EDIBLE CRAB)

Cancer pagurus

“Specialisti del VIVO”

COMMERCIAL NAME

Brown Crab Meat (Edible Crab).

GENUS AND SPECIES

Cancer pagurus.

PRESENTATION

100% natural product, pasteurized, without preservatives and without water.

CHARACTERISTICS

100% natural, pasteurized without preservatives and without water.

CATCH AREA

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

CATCH METHOD

Wild caught.

ALPHA-3 CODE

CRE.

FISHING GEAR

Pots and traps (FPO).

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

Vacuum packs of 500 g

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 ≤ 5x10⁵ UFC/g

Total coliforms ≤ 10² UFC/g

E.coli ≤ 10 UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci ≤ 50 UFC/g

Listeria monocytogenes ≤ 11/g

Reg. CE 1441/2007, CE 2073/2005

UPDATED

REV. n°1 dated 25 / 05 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

