

BROWN CRAB MEAT (EDIBLE CRAB)

Cancer pagurus

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 $\leq 0,50$ 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.

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

*"Specialisti
del VIVO"*



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 $\leq 5 \times 10^5$ UFC/g

Total coliforms $\leq 10^2$ UFC/g

E.coli ≤ 10 UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci ≤ 50 UFC/g

Listeria monocytogenes ≤ 11 /g
















































Reg. CE 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 AVAILABILITY

GOOD AVAILABILITY

EXCELLENT AVAILABILITY