



# CLAWS OF BROWN CRAB (EDIBLE CRAB)

*Cancer pagurus*

“Specialisti del VIVO”

## COMMERCIAL NAME

Claws of Brown Crab (Edible Crab).

## GENUS AND SPECIES

Cancer pagurus.

## PRESENTATION

Produced in pieces, raw and not individually packaged.

## 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).

## SIZE

-

## 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

3 kg fixed weight

Polystyrene box 40x30x17 cm

Packages per row: 8

Total rows: 11

Total packages per pallet: 88

## 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  $\leq$  5x10<sup>5</sup> UFC/g

Total coliforms  $\leq$  10<sup>2</sup> UFC/g

E.coli  $\leq$  10 UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci  $\leq$  50 UFC/g

Listeria monocytogenes  $\leq$  11/g

Reg. CE 1441/2007, CE 2073/2005

## UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

