

CLAWS OF BROWN CRAB (EDIBLE CRAB)

Cancer pagurus

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

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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

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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

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

