



# GOLDEN CRAB

*Chaceon fenneri*

“Specialisti del VIVO”

## COMMERCIAL NAME

Golden Crab.

## GENUS AND SPECIES

Chaceon fenneri.

## PRESENTATION

Whole product, raw and individually packaged in an envelope.

## CATCH AREA

Central-Western Atlantic Ocean, FAO 31.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

HFB.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

From 800 to 1500 g.

## 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

7/8 kg with variable weight

Cardboard box 50x40x28 cm

Packages per row: 4

Total rows: 7

Total packages per pallet: 28



## 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  $\leq 10$  UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci  $\leq 50$  UFC/g

Listeria monocytogenes  $\leq 11$ /g

CE Reg. 1441/2007, CE 2073/2005

## UPDATED

REV. n°1 dated 25 / 05 / 2023

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

