



KING CRAB

Paralithodes camtschaticus

“Specialisti del VIVO”

COMMERCIAL NAME

King Crab.

GENUS AND SPECIES

Paralithodes camtschaticus.

PRESENTATION

Whole, raw, individually packaged and labeled product.

CATCH AREA

North-Eastern Atlantic Ocean, Barents Sea, FAO 27.I.b.
North-Eastern Atlantic Ocean, Norwegian Sea, FAO 27.II.a.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

KCD.

FISHING GEAR

Pots and traps (FPO).

SIZE

From 1.500 to 5.000 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

kg 14/16 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 ≤ 10 UFC/g
Salmonella SPP absent in 25 g
Coagulase positive staphylococci ≤ 50 UFC/g
Listeria monocytogenes ≤ 11 /g
CE Reg. 1441/2007, CE 2073/2005

UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

