

# BLUE CRAB

*Callinectes sapidus*

"Specialisti  
del VIVO"

## COMMERCIAL NAME

Blue Crab.

## GENUS AND SPECIES

Callinectes sapidus.

## CATCH AREA

Eastern Mediterranean Sea, Aegean Sea, FAO 37.3.1.

Western Mediterranean Sea, Balearic Islands, FAO 37.1.1.

Central Mediterranean Sea, Adriatic Sea, FAO 37.2.1.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

CRB.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

Grade A: selected quality 200/500 g.

Grade B: less than 180 g.

## MAINTENANCE IN TANK

Temperature from 12° C to 15° C.

Density from 1.027 to 1.029.

## CHEMICAL CRITERIA

Cadmium ≤ 0,50 mg/kg.

Mercury ≤ 0,50 mg/kg.

Lead ≤ 0,50 mg/kg.

Except abdominal muscle.

Reg. UE 915/2023, CE 420/2011, UE 488/2014.

## ALLERGENS

**Crustaceans** and products made with **crustaceans**.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## PACKAGING

5 kg fixed weight.

Polystyrene box 40x60x22 cm.

Claws protected by elastic bands.



## FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. [CE2073/2005](#), [UE915/2023](#), [CE1441/2007](#).

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.

## UPDATED

REV. n°1 dated 25 / 05 / 2023

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

