



BROWN CRAB (EDIBLE CRAB)

Cancer pagurus

COMMERCIAL NAME

Brown Crab (Edible Crab).

GENUS AND SPECIES

Cancer pagurus.

CATCH AREA

North-Eastern Atlantic Ocean, Western English Channel, FAO 27.VII.e.

CATCH METOD

Wild caught.

ALPHA-3 CODE

CRE.

FISHING GEAR

Pots and traps (FPO).

SIZE

400/600 g. 600/800 g. 800/1200 g. 1200 + g.

MAINTENANCE IN TANK

Temperature from 12° C to 15° C. Density from 1.027 to 1.029.

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.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

6 kg fixed weight. Waxed cardboard 49x34x17 cm,

Gel-pack, sponge or paper towel, paper and/or damp straw.

"SpecialistiVIVO"



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

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

