"Specialisti del VIVO"
LIVE SEAFOOD

IT
X1B5Y
CE

# GOLDEN DEEPSEA CRAB

*Chaceon fenneri*

"Specialisti del VIVO"

## COMMERCIAL NAME
Golden Deepsea Crab.

## GENUS AND SPECIES
Chaceon fenneri.

## CATCH AREA
Central-Western Atlantic Ocean, FAO 31.

## CATCH METOD
Wild caught.

## ALPHA-3 CODE
HFB.

## FISHING GEAR
Pots and traps (FPO).

## SIZE
From 800 to 1500 g.

## MAINTENANCE IN TANK
Temperature from 4° C to 8° C.
Density from 1.024 to 1.026.

## 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
About 9 kg fixed weight.
Waxed cardboard 75x25x22 cm.
Gel-pack, sponge or paper towel, paper and/or damp straw.

## UPDATED
REV. n°1 dated 25 / 05 / 2023

## 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.*

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|---|---|---|---|---|---|---|---|---|---|---|---|
| REDUCED AVAILABILTY | REDUCED AVAILABILTY | REDUCED AVAILABILTY | EXCELLENT AVAILABILTY | EXCELLENT AVAILABILTY | EXCELLENT AVAILABILTY | EXCELLENT AVAILABILTY | EXCELLENT AVAILABILTY | EXCELLENT AVAILABILTY | EXCELLENT AVAILABILTY | REDUCED AVAILABILTY | REDUCED AVAILABILTY |

UNAVAILABLE · REDUCED AVAILABILTY · GOOD AVAILABILTY · EXCELLENT AVAILABILTY

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