

# GREEN CRAB

*Carcinus maenas*

## COMMERCIAL NAME

Green Crab.

## GENUS AND SPECIES

*Carcinus maenas*.

## CATCH AREA

North-Eastern Atlantic Ocean, Central North Sea,  
FAO 27.IV.b.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

CRG.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

30/35 pieces/kg.

## MAINTENANCE IN TANK

Temperature from 6° C to 13° C.  
Density from 1.024 to 1.029.

## CHEMICAL CRITERIA

Cadmium  $\leq$  0,50 mg/kg.  
Mercury  $\leq$  0,50 mg/kg.  
Lead  $\leq$  0,50 mg/kg.  
Except for 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

9 kg fixed weight.  
Polystyrene box 51x34x19 cm.

## UPDATED

REV. n°1 dated 25 / 05 / 2023

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## 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
UNAVAILABLE	UNAVAILABLE	UNAVAILABLE	REDUCED AVAILABILITY	EXCELLENT AVAILABILITY	REDUCED AVAILABILITY	UNAVAILABLE					
UNAVAILABLE	UNAVAILABLE	UNAVAILABLE	REDUCED AVAILABILITY	EXCELLENT AVAILABILITY	REDUCED AVAILABILITY	UNAVAILABLE					