

KING CRAB

Paralithodes camtschaticus

COMMERCIAL NAME

King Crab.

GENUS AND SPECIES

Paralithodes camtschaticus.

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 g to 5.000 g.

MAINTENANCE IN TANK

Temperature from 4° C to 6° 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 10 kg with variable weight.
Polystyrene box 80x40x20 cm.
Gel-pack, sponge or paper towel, paper and/or damp straw.

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

