

SNOW CRAB

Chionoecetes opilio

"Specialisti del VIVO"

COMMERCIAL NAME

Snow Crab.

GENUS AND SPECIES

Chionoecetes opilio.

CATCH AREA

North-Eastern Atlantic Ocean, FAO 27.1.b. Barents Sea.

North-Eastern Atlantic Ocean, FAO 27.2.a. Norwegian Sea.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

CRQ.

FISHING GEAR

Pots and traps (FPO).

SIZE

700 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

Polystyrene box 64x45x24 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.

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

