

# WARTY CRAB

*Eriphia verrucosa*

"Specialisti del VIVO"

## COMMERCIAL NAME

Warty Crab.

## GENUS AND SPECIES

*Eriphia verrucosa*.

## CATCH AREA

Black Sea, Marmara Sea, FAO 37.4.1.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

EIK.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

200/300 g.

## MAINTENANCE IN TANK

Temperature from 12° C to 15° C.

Density from 1.027 a 1.029.

## 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

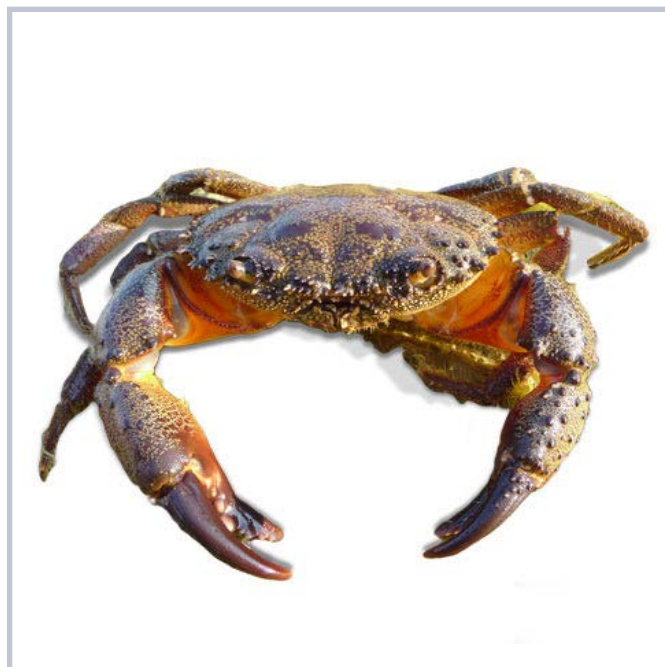
5 kg fixed weight.

Polystyrene box 48x39x19 cm.

Gel-pack, sponge or paper towel, 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

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
□	□	□	▨	■	■	■	■	▨	□	□	□
□	□	□	▨	■	■	■	■	▨	□	□	□
□	□	□	▨	■	■	■	■	▨	□	□	□

□ UNAVAILABLE      ▨ REDUCED AVAILABILITY      ■ GOOD AVAILABILITY      ■ EXCELLENT AVAILABILITY