

TURKISH CRAYFISH

Astacus leptodactylus

COMMERCIAL NAME

Turkish Crayfish.

GENUS AND SPECIES

Astacus leptodactylus.

CATCH AREA

Greece - (Lake Polyfyto).
Armenia - (Lake Sevan).
Iran - (Lake Ourmia).
Turkey - (Lake Egirdir, Lake Hirfanli).

CATCH METOD

Wild caught.

ALPHA-3 CODE

CRD.

FISHING GEAR

Pots and traps (FPO).

SIZE

About 5/10 pieces per kg-g 100+.
About 10/15 pieces per kg-g 70/100.
About 15/20 pieces per kg-g 50/70.
About 20/30 pieces per kg-g 35/50.
About 30/40 pieces per kg-g 28/35.

MAINTENANCE IN TANK

Fresh water
Temperature from 12° C to 15° C.

CHEMICAL CRITERIA

Cadmium \leq 0,50 mg/kg.
Mercury \leq 0,50 mg/kg.
Lead \leq 0,50 mg/kg.
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 30x40x20 cm.

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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.

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

