

# PERCEBES

*Pollicipes pollicipes*

## COMMERCIAL NAME

Percebes.

## GENUS AND SPECIES

*Pollicipes pollicipes*.

## CATCH AREA

North-Eastern Atlantic, Portuguese Waters, FAO 27.IX.

## CATCH METOD

Wild caught.

## ALPHA-3 CODE

PCB.

## FISHING GEAR

Hand picked.

## SIZE

About 100 pieces per kg.

## MICROBIOLOGICAL CRITERIA

E.coli UFC/100 g < 230 MPN/100 g.

Salmonella SPP. absent in 25 .g.

## ALLERGENS

**Molluscs**, may contain traces of **crustaceans** and **fish**.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## PACKAGING

Basket of 3 kg 40x26x14 cm.

## UPDATED

REV. n°1 dated 25 / 05 / 2023

“Specialisti del VIVO”



## 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

