

COOKED WHELKS

Buccinum undatum

COMMERCIAL NAME

Cooked Whelks

GENUS AND SPECIES

Buccinum undatum.

CATCH AREA

North-East Atlantic Ocean (The English Channel and the Celtic Sea)
FAO 27.VII.d / e / g / h

CATCH METHOD

Wild caught.

ALPHA-3 CODE

WHE.

FISHING GEAR

Purse seines and harvesting nets.

INGREDIENTS

Whelks, salt pepper.

DESCRIPTION

Whelk cooked in a salt and pepper water bath.

MICROBIOLOGICAL CRITERIA

E.coli < 10 UFC/100 g.
Salmonella SPP absent in 25 g.
Listeria monocytogenes absent in 25 g.
Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS

Shellfish and **shellfish products**.

Traces of **crustaceans** and **sulphites** may be present

EXPIRATION

Minimum 7 days from the packaging date.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Plastic tray with hermetic closure and protective atmosphere
Packs of 1 and 3 kg

UPDATED

REV. n°1 dated 25 / 10 / 2024

“Specialisti del VIVO”



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.
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

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