

FRESH PASTEURIZED EDIBLE CRAB MEAT

Cancer pagurus

COMMERCIAL NAME

Fresh Pasteurized Edible Crab Meat.

GENUS AND SPECIES

Cancer pagurus.

CATCH AREA

North-Eastern Atlantic Ocean, Western English Channel, FAO 27.VII.e.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

CRE.

FISHING GEAR

Pots and traps (FPO).

INGREDIENTS

100% natural, pasteurized without preservatives and without water.

CHEMICAL CRITERIA

Cadmium $\leq 0,50$ mg/kg.

Mercury $\leq 0,50$ mg/kg.

Lead $\leq 0,50$ mg/kg.

Except for abdominal muscle.

Reg. UE 915/2023, CE 420/2011, UE 488/2014.

MICROBIOLOGICAL CRITERIA

Salmonella SPP. absent in 25 g.

Listeria monocytogenes absent in 25 g.

Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS

Crustaceans and products made with **crustaceans**.

EXPIRATION

20 days from the packaging date.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Vacuum pack of 500 g.

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. 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
											
											
UNAVAILABLE			REDUCED AVAILABILITY			GOOD AVAILABILITY			EXCELLENT AVAILABILITY		