

# ABALONE

*Haliotis tuberculata*

## COMMERCIAL NAME

Abalone.

## GENUS AND SPECIES

*Haliotis tuberculata*.

## CATCH AREA

Irish Sea, Western Seabed of Ireland, Porcupine Bank, Eastern and Western English Channel, Northern and Southern Celtic Sea and South-Western Seabed of Ireland - Eastern and Western, FAO 27.VII.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

HLT.

## FISHING GEAR

Wild caught by plunging.

## SIZE

From 6 to 8 pieces per kg.

## MICROBIOLOGICAL CRITERIA

E.coli UFC/100 g < 230.  
Salmonella absent in 25 g.

## ALLERGENS

**Molluscs** and products made with **molluscs**.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## PACKAGING

1 kg basket.  
2 kg basket.  
3 kg basket.

## 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

