

ATLANTIC MUSSEL (BOUCHOT)

Mytilus edulis

"Specialisti del VIVO"

COMMERCIAL NAME
Atlantic Mussel (Bouchot)

GENUS AND SPECIES
Mytilus edulis.

CATCH AREA
France.

CATCH METHOD
Farmed.

ALPHA-3 CODE
MUS.

FISHING GEAR
Aquaculture.

SIZE
-

CHEMICAL CRITERIA
Cadmium $\leq 1,00$ mg/kg.
Mercury $\leq 0,50$ mg/kg.
Lead $\leq 1,00$ mg/kg.
Regg. UE 915/2023, CE 420/2011, UE 488/2014.

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
Jute bag from 5 kg fixed weight 30x50 cm.

UPDATED
REV. n°1 dated 25 / 05 / 2023



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.

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
UNAVAILABLE	UNAVAILABLE	UNAVAILABLE	UNAVAILABLE	UNAVAILABLE	REDUCED AVAILABILITY	GOOD AVAILABILITY	GOOD AVAILABILITY	GOOD AVAILABILITY	GOOD AVAILABILITY	EXCELLENT AVAILABILITY	EXCELLENT AVAILABILITY