

HARD CLAM

Mercenaria mercenaria

COMMERCIAL NAME

Hard Clam.

GENUS AND SPECIES

Mercenaria mercenaria.

CATCH AREA

Wild caught with dredge in Irish Sea, Western Seabed of Ireland, Porcupine Bank, Eastern and Western English Channel, Bristol 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

CLH.

FISHING GEAR

Dredge.

SIZE

Extra small - more than 10 pieces per kg.

Small - from 7 to 10 pieces per kg.

Medium - from 4 to 7 pieces per kg.

Big - less than 4 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

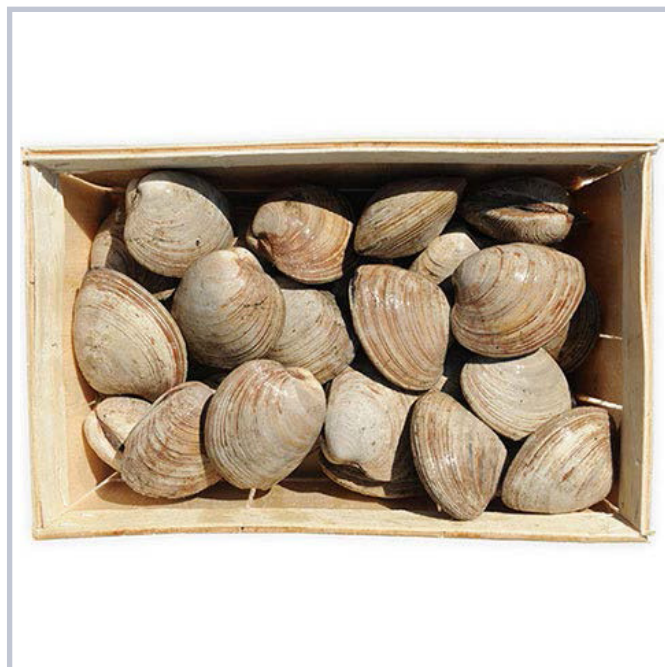
Basket of 3 kg fixed weight 29x19x8,3 cm.

Gel-pack.

UPDATED

REV. n°2 dated 28 / 11 / 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

