

SMOOTH CLAM

Callista chione

COMMERCIAL NAME

Smooth Clam.

GENUS AND SPECIES

Callista chione.

CATCH AREA

North-Eastern Atlantic, Bay of Biscay (or Gascony),
FAO 27.VIII.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

KLK.

FISHING GEAR

Dredge.

SIZE

About 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

Basket 3 kg 29x19x8,3 cm.
Basket 6 kg 35x26x8,8 cm.

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.

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

