



# **STONY SEA URCHIN**

## Paracentrotus lividus

#### **COMMERCIAL NAME**

Stony sea urchin.

#### **GENUS AND SPECIES**

Paracentrotus lividus.

#### **CATCH AREA**

Central Mediterranean Sea, Adriatic Sea, FAO 37.2.1

### **CATCH METOD**

Wild caught.

#### **ALPHA-3 CODE**

URM.

#### **FISHING GEAR**

Catching by hand.

#### SIZE

About 12-15 pieces per kg.

#### MICROBIOLOGICAL CRITERIA

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

#### **ALLERGENS**

Traces of fish, molluscs and crustaceans may be present.

#### **SHIPPING**

Shipped refrigerated from 0° C to 4° C.

#### **PACKAGING**

2 kg net.

#### UPDATED

REV. n°1 dated 12 / 03 / 2024

# "Specialisti 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

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