

TRUNCATE DONAX

Donax trunculus

COMMERCIAL NAME

Truncate Donax.

GENUS AND SPECIES

Donax trunculus.

CATCH AREA

Western Mediterranean Sea, Sardinian Sea,
FAO 37.1.3.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

DXL.

FISHING GEAR

Dredge.

SIZE

Medium,
Big.

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 net.

UPDATED

REV. n°1 dated 12 / 03 / 2024

**"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

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|---|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
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| <div><div>UNAVAILABLE</div><div>REDUCED AVAILABILITY</div><div>GOOD AVAILABILITY</div><div>EXCELLENT AVAILABILITY</div></div> | | | | | | | | | | | |