

FROZEN CLUSTER OF COOKED KING CRAB

Product name : Frozen cluster of cooked king crab
Scientific name : *Paralithodes camtschaticus*
Presentation : Tangled each other. A cluster is composed of three legs, one claw and one shoulder. Fragile product, frozen.

Ingredient : King crab
Method of catch : Wild caught
Catching area : Barent sea (FAO 27.I)
Fishing gear : Pots and Traps
Storage temperature : -18°C
Shelf life : 24 months
Size : 800/1000g – 1000g+
IUCN Red List Status : Not Evaluated

PARAMETERS

Chemical criteria :

Lead : <0,5 mg/kg
Cadmium : <0,5 mg/kg
Mercury : <0,5 mg/kg

Microbiological criteria :

Aerobic plate count : <100 000 CFU/g
Escherichia coli : <10 CFU/g
Coagulase positive staphylococci : <100 CFU/g
Clostridium perfringens : <10 CFU/g
Listeria monocytogenes : absence in 25g
Salmonella : absence in 25g

ORGANOLEPTIC PROPERTIES

Visual aspect : Legs and claws can be detached from the shoulders
Smell : The shell is red on upper side and cream color on lower side. Black marks are possible on big clusters
Taste : Neutral
Texture : Firm to mushy



PACKAGING

Net weight : 20-25kg (various)
Packaging type : Cardboard
- Complies with amended EC regulation 1935/2004
- Complies with amended EC regulation 10/2011

LABEL

Frozen cluster of cooked king crab
Scientific name : *Paralithodes camtschaticus* Caught in Barents sea (FAO27.I)
Fishing gear : Pots and traps
Origin : Russia
Keep refrigerated at -18°C

Commercial name:

France : Crabe royal
Spain : Cangrejo boreal
Italy : Granchio reale