



Date: 31.07.2015

Section: RAJ.11.06

Revision A

Prepared by: KS

Approved by: KE

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Product Specification

Item no.: KN000409; KN050809; KN081009; KN101209; KN121409; KN149909; KN00009ANX; KN00009N; KN00009P																																														
Product: Cooked and frozen snow crab sections																																														
Product type: Block																																														
Latin name: <i>Chionoecetes opilio</i>	Ingredients:																																													
Origin: Northwest Atlantic FAO 21	Cooked and frozen snow crab sections																																													
Processed in: Aut no. Greenland 5842	Water (glaze)																																													
Caught by: Pots (traps)	Salt 1,5 – 2,0 %																																													
Primary packaging:	Secondary packaging:																																													
Packing: Blue plastic sheets	Dimensions (mm): Lid: 487 x 318 x 183																																													
Dimensions (mm): 1100 x 1350 x 0,06	Bottom: 477 x 308 x 183																																													
Packaging weight (kg): 9	Gross weight (kg): 9																																													
Plastic weight/ unit (g): 8	Cardboard weight (g): Lid: 525; Bottom: 511																																													
Units pr. carton: Variable	Strapex weight (g): -																																													
Brand: Polar Seafood Greenland	Units pr. layer: 7																																													
Language: English	Units pr. pallet: 70																																													
EAN code: -	Maximum height pallet (cm): 200																																													
Product data sheet from our supplier of blue plastic sheets can be forwarded on request.	EAN code: -																																													
Physical requirements:	Microbiological requirements:																																													
The crabs are examined according to following parameters: Parasites, grading, number of legs missing, number of claws missing, impurities, colour of meat, mossed crabs, freshness and soft shell.	<table><tr><th></th><th>Method:</th><th>Target:</th><th>Max:</th></tr><tr><td>TVC/g</td><td>NMKL 96, 2003</td><td><10.000</td><td>100.000</td></tr><tr><td>H₂S prod.</td><td>NMKL 96, 2003</td><td><100</td><td></td></tr><tr><td>Staph. aureus/g</td><td>NMKL 66, 2009</td><td><20</td><td>1.000</td></tr><tr><td>Enterococcus/g</td><td>NMKL 68, 2004</td><td><50</td><td>1.000</td></tr><tr><td>Enterobacteria-Ceae/g</td><td>NMKL 144, 2005</td><td><10</td><td>1.000</td></tr><tr><td>E.coli/g</td><td>NMKL 125, 2005</td><td><10</td><td>10</td></tr><tr><td>Listeria/25 g</td><td>Rapid[®] L. mono</td><td>Absent</td><td>100</td></tr><tr><td>Salmonella/25 g</td><td>NMKL 71, 1999</td><td>Absent</td><td>Absent</td></tr></table>		Method:	Target:	Max:	TVC/g	NMKL 96, 2003	<10.000	100.000	H ₂ S prod.	NMKL 96, 2003	<100		Staph. aureus/g	NMKL 66, 2009	<20	1.000	Enterococcus/g	NMKL 68, 2004	<50	1.000	Enterobacteria-Ceae/g	NMKL 144, 2005	<10	1.000	E.coli/g	NMKL 125, 2005	<10	10	Listeria/25 g	Rapid [®] L. mono	Absent	100	Salmonella/25 g	NMKL 71, 1999	Absent	Absent									
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Net weight: 9,07 kg ~ 20 lbs.																																														
Size classification in g:																																														
With all legs + claw >14 oz																																														
With all legs + claw 12 - 14 oz																																														
With all legs + claw 10 - 12 oz																																														
With all legs + claw 8 - 10 oz																																														
With all legs + claw 5 - 8 oz																																														
With all legs + claw 4+ oz																																														
ANX: Mossed crabs Unsorted																																														
N: Miss min. one leg or claw Unsorted																																														
P: Soft shell Unsorted																																														
Glaze: approx. 20 %																																														
Shelf life at -18°C: 24 months.																																														
Additives:	Nutritional values:																																													
None	Energy (kJ/ kcal) 543/130																																													
	Protein (g/100g) 20,1																																													
	Carbohydrates (g/100g) 0,5																																													
	Fat (g/100g) 5,2																																													
	Water (g/100g) 72,5																																													
Production:	Allergenes:																																													
The crabs are weighed and graded according to quality and size. The crabs are slaughtered and put into a basin with water for about 10 minutes to remove blood. The crabs are graded according to quality and size again and packed into baskets. The baskets are weighed and the crabs are cooked in water for about 18 minutes. The crabs have to achieve a core temperature of min. 75°C. The crabs are cooled to 0-5°C in 35 minutes, and brine frozen in about 25 minutes. Afterwards the crabs are glazed and packed into 9 kg cartons lined with blue plastic. The cartons are marked and transported to the coldstore which is -18°C or colder.	<table><tr><th></th><th>Yes:</th><th>No:</th></tr><tr><td>Gluten</td><td></td><td>x</td></tr><tr><td>Crustaceans</td><td>x</td><td></td></tr><tr><td>Eggs</td><td></td><td>x</td></tr><tr><td>Fish</td><td></td><td>x</td></tr><tr><td>Peanut</td><td></td><td>x</td></tr><tr><td>Soybeans</td><td></td><td>x</td></tr><tr><td>Milk</td><td></td><td>x</td></tr><tr><td>Nut</td><td></td><td>x</td></tr><tr><td>Celery</td><td></td><td>x</td></tr><tr><td>Mustard</td><td></td><td>x</td></tr><tr><td>Sesame</td><td></td><td>x</td></tr><tr><td>Sulphur dioxide and sulphites</td><td></td><td>x</td></tr><tr><td>Lupin</td><td></td><td>x</td></tr><tr><td>Molluscs</td><td></td><td>x</td></tr></table>		Yes:	No:	Gluten		x	Crustaceans	x		Eggs		x	Fish		x	Peanut		x	Soybeans		x	Milk		x	Nut		x	Celery		x	Mustard		x	Sesame		x	Sulphur dioxide and sulphites		x	Lupin		x	Molluscs		x
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GMO disclaimer:

In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Polar Seafood, is free from genetically modified ingredients and/ or raw materials.

Futhermore we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives – if such use or presence triggers GMO labelling according to EC regulation 1830/2003.



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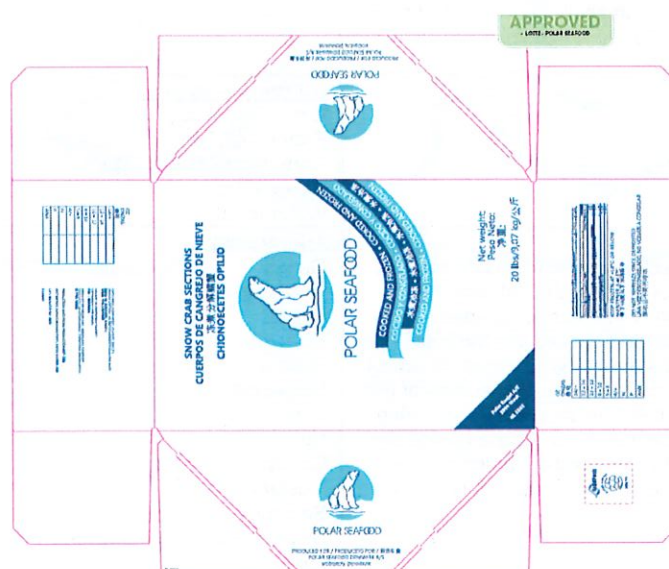
Revision A

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Product Specification



18.07.24
NETTUNO ALIMENTARI S.p.A.

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