



## **Frozen Cooked Crab Claws**

(Cancer pagurus)

Supplier		
Name:	Sofrimar	
Address:	Kilmore Quay, Co. Wexford, Ireland	
Approval number:	IE WX 0013 EC	

Product details				
Origin/Catching Area:	Irish Sea and Celtic Sea			
Country of origin:	Ireland			
Fishing Gear:	Pots and Traps			
Size/Grade:	20-30 pieces/kg, 12-20 pieces/kg			
Weight:	12Kg (12x1kg)			
<u>Packaging:</u>	Sealed labelled bags in a labelled cardboard carton			
Glaze:	n/a			
Ingredients/Additives/ Allergens:	CRAB CLAWS (Crustacean), salt			
<u>Durability:</u>	24 months from date of production			
To be stored at a temperature not higher than -18°C. Product must be defros in a controlled temperature of between 3-5°C. This is a cooked product. Or product must be consumed within 24 hours and cannot be refrozen.				
<u>Colour:</u>	White, parts dark pink tinged from the claw			
Organoleptic/Texture:	Delicate, sweet flavour			

Microbiological Standard		
	Satisfactory <10 <sup>5</sup>	
TVC/q:	Acceptable 10 <sup>5</sup> -10 <sup>6</sup>	
	Unsatisfactory >10 <sup>6</sup>	
<u>E Coli/g:</u>	<10	
S. Aureus/g:	<100	
Salmonella/25g:	Absent	
<u>Listeria/25g:</u>	Absent	

Chemical Standard		
<u>Lead</u>	<0.5mg/kg	
Mercury	<0.5mg/kg	
<u>Cadmium</u>	<0.5mg/kg	

Nutritional information Per 3.5oz/100g			
Energy:	379KJ/89Kcal		
<u>Fat:</u>	0.5g		
Of which saturates:	0.2g		
<u>Carbohydrates:</u>	0.4g		
Of which sugars:	<0.1g		
<u>Protein:</u>	20.8g		
Salt:	1.25g		

Authorised by: I Doyle	Position: Quality Assurance Manager	Issue Date: 21-11-2024

