

Northern Delights

CLUSTER MEAT



Scientific name(s): *Cancer pagurus*
Description of the product: Fresh cooked minced meat from the cluster of the crab. Block frozen.

ID: 6-3

Prosess Hitramat AS / HitraMat / Salg / Produktspesifikasjoner
Godkjent dato 17.09.2018 (Anna Parafjanowicz)

Dokumentkategori Produkt spesifikasjon
Siste revisjon Neste 31.08.2018
revisjonsdato 06.01.2020
Dokumentansvarlig Anna Parafjanowicz

1. PRODUCTION

The crab is cooked and then the meat is extracted from the cluster by a meat separation machine with 1,3 mm drum. The obtained product is white / grey / brownish meat which is block frozen.

2. PRODUCTION STANDARDS

All crabs should be alive or fresh before produced. They are killed and then cooked. After cooling, cooked crabs shall be processed immediately. The product shall comply in every respect with all the relevant Norwegian and EC legislation.

Standard HACCP and Good Manufacturing Practice must be in order.

3. CONSUMER GROUPS

Product is suitable for the general consumer except persons with shellfish allergy.

4. PHOTOGRAPHIC STANDARDS

Product



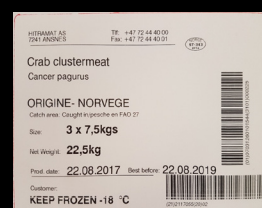
Carton



Pallet



Labels



5. PRODUCT

Catch Area & FAO No's Country of Origin	North East Atlantic, FAO 27	Natural ingredients	Crab legmeat
Package size	7,5 kg	Weight	3 x 7, 5 kg.
Product temperature	- 18 °C or colder	Shelf life from D.O.P.	36 months
Storage temperature	- 20 °C or colder	Added ingredients	none

6. PACKAGING

Inner type	Waxed carton L:482mm, B:254, H:62,7mm	Colour	Brown
Outer type	Cardboard carton	Units/weight pr. pallet	30/675 kg net. weight
Pallet type	Euro Pallet	Pallet size	H:116cm, B: 80cm, L:119,5cm

7. LABEL REQUIREMENTS/MARKINGS

Inner & Outer Packaging:	<ol style="list-style-type: none"> 1. Scientific name/ common name/product description 2. Production date 3. Best before date 4. Net weight 5. Producers information 6. Frozen or chilled product 7. Storage and transport temperature 8. Catch Area & FAO No s Country of origin 9. Norway/EFTA Approval N° 	Other information and markings can be arranged if agreed with or demanded by costumer.
--------------------------	---	--

8. PHYSICAL STANDARDS

Analysis	Acceptable limits	Unacceptable limits
Appearance	Well-homogenised product, uniform frozen crabmeat, no abnormalities.	Poorly processed product, freezer burn, discoloured or other defects.
Weight	3 x 7,5 kg	Less than 3 x 7,5 kg
Physical contamination such as plastic, metal and so on.	None detected	Present
Natural contamination such as shell grits and cartilage	None detected/Small pieces	Large pieces

9. SENSORY ASSESSMENTS

Analysis	Fresh, cooked	Frozen	Thawed
Appearance	N/A	Well-preserved product, no blemishes and/or defects. Some small shell grits can be present	Uniform frozen product, no abnormalities.
Odour	N/A	Fresh shellfish, sweet.	Absent
Flavour	N/A	Fresh sweet, crabby taste	-
Texture	N/A	Soft, moist meat.	-
Colour	N/A	White/ grey/brownish	White/ grey/brownish

10. MICROBIOLOGICAL & CHEMICAL STANDARDS

Analysis	Acceptable limits	Unacceptable limits	Test frequency	Method used
TVC cfu/g 30 °C	< 100 000/g	> 500 000/g	According to internal	AfnorBIO 12/15-09/05 (EN ISO 4833)
Enterobacteriaceae	< 10/g	>100/g	analysis plan	AOAC 060702 (NV 013)

E. coli	< 10/g	>10/g		AfnorBIO 12/13-02/05 (ISO 16649-2)
Coagulase pos. staph.	< 100/g	>100/g	According to internal analysis plan	AfnorBIO 12/28-04/10 (EN ISO 6888-2)
Listeria m.	Absent in 25g	Present in 25g		AFNOR BIO 12/27 - 02/10 (EN ISO 12140)
Salmonella spp.	Absent in 25g	Present in 25g		NMKL71 (ISO 6579)
Cadmium	<0,5 mg/kg	>0,5 mg/kg	According to internal analysis plan	NS- EN-ISO17294-2
Lead	<0,5 mg/kg	>0,5 mg/kg		NS- EN-ISO17294-2
Mercury	<0,5 mg/kg	>0,5 mg/kg		NS-EN1483

11. NUTRITIONAL INFORMATION

	Values/100g		Values/100g
Energy kJ	380	Total sugars (g)	0
Energy Kcal.	90	Protein (g)	14
Fat (g)	0,9	Salt (g)*	1,25-2,5
Of which saturated (g)	0,07	* Salt content calculated from the natural content of sodium in crab	
Carbohydrate (g)	0		

12. TRANSPORT AND STORAGE

Product is to be transported and stored at a minimum of - 18 °C except for brief fluctuations down to - 15 °C during loading and unloading.

13. INTOLERANCE DATA

Category	Yes	No	Category	Yes	No
Free from all additives	X		Free from all artificial preservatives	X	
Free from genetically/modified organisms & ingredients	X		Free from all allergens (except Crustaceans- product itself)	X	
Free from artificial flavours/enhancers	X		Free from all antibiotic /antimicrobials	X	
Free from all anti-oxidants	X		Free from all pesticides/residues	X	
Free from all colours, natural/added	X		Free from sweeteners	X	

Error margin All specifications in this sheet has 2% error margin.

This specification is the property of Hitramat AS, the format and content must not be copied, changed, reproduced or altered in anyway without the prior written permission of Hitramat AS.

14. CONTACT INFORMATION

Telefon +47 72 44 40 00 | Telefaks +47 72 44 40 01

Internett: <http://www.hitramat.no>

APPROVAL N ST-343 EC

Hitramat

**Northern
Delights**

EXPLORING
THE SHADES
OF FLAVOUR