

# Northern Delights

## BROWN MEAT

**Scientific name(s):** *Cancer pagurus*  
**Description of the product:** Fresh cooked crab meat, hand extracted from the carapace of the crab. Minced and block frozen.



ID: 92-2

**Prosess** Hitramat AS / HitraMat / Salg / Produktspesifikasjoner  
**Godkjent dato** 01.06.2018 (Anna Parafjanowicz)

**Dokumentkategori** Produkt spesifikasjon  
**Siste revisjon** Neste 01.06.2018  
**revisjonsdato** 03.06.2019  
**Dokumentansvarlig** Anna Parafjanowicz

### 1. PRODUCTION

The crab is parted. Purse, lung and stomach are removed before carapace is cooked and cooled. The brown meat is then extracted from the carapace of the crab by hand, and mechanically extracted in a separator with 2,5 mm drum. The obtained product is minced brown meat.

### 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



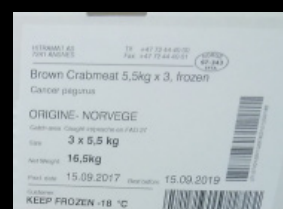
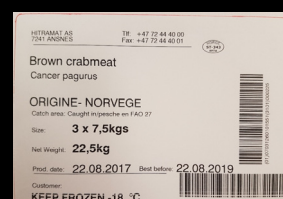
Carton



Pallet



Labels



### 5. PRODUCT

**Catch Area & FAO No's**  
**Country of Origin**

North East Atlantic,  
FAO 27, Norway

**Natural ingredients**

Crab roe and liver

**Package size**

7,5 kg, 5,5 kg

**Weight**

3 x 7,5 kg, 3x5,5 kg

**Product temperature**

- 18 °C or colder

**Shelf life from D.O.P.**

24 months

**Storage temperature**

- 20 °C or colder

**Added ingredients**

none

## 6. PACKAGING

Inner type	Waxed carton L: 482 mm B: 254 mm H: 62,7 mm	Colour	Brown
	Plastic bag: L: 545 mm B: 347 mm H: 20 mm		Blue
Outer type	Cardboard carton	Units/weight pr. pallet	30 / 675 kg net weight
	Plastic bags		48 / 792 kg net weight
Pallet type	Euro Pallet	Pallet size	H: 116 cm B: 80 cm L: 119,5 cm

## 7. LABEL REQUIREMENTS/MARKINGS

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

Analysis	Acceptable limits	Unacceptable limits
Appearance	Well- homogenised product, uniform frozen crab meat, no abnormalities.	Poorly processed product, freezer burn, discoloured or other defects.
Weight	3 x 7,5 kg, 3x5,5 kg	Less than 3 x 7,5 kg or 3 x 5,5 kg
Physical contamination such as plastic, metal and so on.	None detected	Present
Natural contamination such as shell grits and cartilage	Small shell grits can be present.	Big shell grits

## 9. SENSORY ASSESSMENTS

Analysis	Fresh, cooked	Frozen	Thawed
Appearance	N/A	Well - homogenised almost shell free product, uniform frozen blocks, no visible defects.	Well- preserved product, no blemishes and/or defects. Some small shell grits can be present.
Odour	N/A	-	Fresh shellfish, of crab.
Flavour	N/A	-	Natural taste of liver and roe.
Texture	N/A	-	Soft, grainy minced meat.
Colour	N/A	Brown/ red/ greenish	Brown/ red/ greenish

## 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	< 100/g	>100/g	analysis plan	AfnorBIO 12/21-12/06

E. coli	< 10/g	>10/g	According to internal analysis plan	AfnorBIO 12/13-02/05 (ISO 16649-2)
Coagulase pos. staph.	< 100/g	>100/g		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)

#### 11. NUTRITIONAL INFORMATION

	Values/100g		Values/100g
Energy kJ	800	Total sugars (g)	0
Energy Kcal.	190	Protein (g)	14,0
Fat (g)	10	Salt (g)*	1,25 – 2,5
Of which saturated (g)	1,5	* 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	

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#### 14. CONTACT INFORMATION

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APPROVAL N ST-343 EC

**Hitramat**

**Northern  
Delights**

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