

6. PACKAGING

Inner type	Polyethylene bag	Colour	Clear
Outer type	Cardboard carton	Units/weight pr. pallet	72
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"> 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.
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8. PHYSICAL STANDARDS

Analysis	Acceptable limits	Unacceptable limits
Appearance	Uniform frozen crabmeat, no abnormalities.	Poorly processed product, freezer burn, discoloured or other defects.
Weight	500g net weight 2 kg net weight	Less than 500g net weight Less than 2 kg net weight
Physical contamination such as plastic, metal and so on.	None detected, Metal detection: Fe – 1,2mm, SS – 2mm	Present
Natural contamination such as shell grits and cartilage	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.	Well homogenised product, uniform frozen, no visible defects.
Odour	N/A	Absent	Fresh shellfish, of crab.
Flavour	N/A	-	Fresh, sweet crabby taste.
Texture	N/A	-	Firm
Colour	N/A	-	Brownish/ reddish/ white

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	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 analysis program	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	390	Total sugars (g)	0
Energy Kcal.	93	Protein (g)	19,5
Fat (g)	0,7	Salt (g)*	1,25
Of which saturated (g)	0,07	* Salt content calculated from the natural content of sodium in crab	
Carbohydrate (g)	1,0		

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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