

Northern Delights

CRAB CLAWS

Scientific name(s): *Cancer pagurus*
Description of the product: Fresh cooked crab claws. IQF frozen, graded and packed in carton boxes with net weight 10kg. Can be "scored" (ready to peel).



ID: 123-2

Prosess Hitramat AS / HitraMat / Salg / Produktspesifikasjoner
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Dokumentkategori Produkt spesifikasjon
Siste revisjon Neste 30.08.2018
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Dokumentansvarlig Anna Parafjanowicz

1. PRODUCTION

Claws are pulled off from the crab body before cooking. Steam cooked and chilled in seawater. Graded into sizes 20/30, 12/20, 8/12, 4/8, 1/4 before IQF freezing and packing in cardboard box, 10kg net weight.

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 claws

Package size

10 kg

Weight

10 kg net.

Product temperature

- 18 °C or colder

Shelf life from D.O.P.

36 months

Storage temperature

- 18 °C or colder

Added ingredients

none

6. PACKAGING

Inner type	Polyethylene bag	Colour	Blue
Outer type	Cardboard carton (390 x 390 x 150 mm)	Units/weight pr. pallet	40/400 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">1. Scientific name/ common name/product description2. Production date3. Best before date4. Net weight5. Producers information6. Frozen or chilled product7. Storage and transport temperature8. Catch Area & FAO No s Country of origin9. 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	≤5 pieces of broken/black spots. Half full or full of meat. Some black spots.	Damaged or empty claws. Totally black claws.
Weight	10 kg net weight	Less than 10 kg net weight
Physical contamination such as plastic, metal and so on.	None detected	Present
Natural contamination such as shell grits and cartilage	N/A (Small pieces)	N/A (Large pieces)

9. SENSORY ASSESSMENTS

Analysis	Fresh, cooked	Frozen	Thawed
Appearance	N/A	Crab claws, no abnormalities	Crab claws
Odour	N/A	Absent	Fresh shellfish, of crab.
Flavour	N/A	N/A	Fresh sweet, crabby taste.
Texture	N/A	N/A	Firm
Colour	N/A	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	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)
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-EN-ISO1483

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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APPROVAL N ST-343 EC

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Delights**

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