

# WHOLE COOKED CRAB



Scientific name(s): **Cancer pagurus**  
 Description of the product: Fresh cooked crab. Graded and packed in carton boxes with net weight 10kg.

ID: 125-1

Prosess **Hitramat AS / HitraMat / Salg / Produktspesifikasjoner**  
 Godkjent dato **24.05.2018 (Anna Parafjanowicz)**

Dokumentkategori  
 Siste revisjon  
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 Ansvarlig **Anna Parafjanowicz**

## 1. PRODUCTION

The crabs are stunned in temperate fresh water before cooking. The cooked crab is then chilled in seawater and graded into sizes 300-400g, 400-600g, 600-800g, and 800g before vacuum packed and frozen. Then packed in carton boxes with 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.

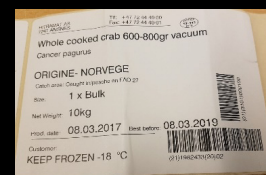
## 4. PHOTOGRAPHIC STANDARDS

Product

Carton

Pallet

Labels



## 5. PRODUCT

Catch Area & FAO No's  
 Country of Origin

North East Atlantic,  
 FAO 27, Norway

Natural ingredients

Whole crab

Package size

10 kg

Weight

10 kg net weight

Product temperature

- 18 °C or colder

Shelf life from D.O.P.

24 months

Storage temperature

- 18 °C or colder

Added ingredients

none

## 6. PACKAGING

Inner type	Vacuum polyethylene bag	Colour	Clear
Outer type	Cardboard carton (500x380x120 mm)	Units/weight pr. pallet	48/480 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:	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	Half full or full of meat. Both claws and min 6 feet.	Empty crabs. Less than two claws and 6 feet
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 OF QUALITY

Analysis	Fresh, cooked	Frozen	Thawed
Appearance	N/A	Uniform frozen product, no abnormalities.	Well preserved product, no blemishes, typical of species.
Odour	N/A	Absent	Fresh shellfish, of crab.
Flavour	N/A	N/A	Fresh sweet, crabby taste.
Texture	N/A	N/A	Soft, moist meat with its structure intact.
Colour	N/A	N/A	White/ grey/ brown/red/greenish

## 10. MICROBIOLOGICAL & CHEMICAL STANDARDS

Analysis	Acceptable limits	Unacceptable limits	Test frequency	Method used
TVC cfu/g 30 °Co	< 100 000/g	> 500 000/g	According to internal analysis plan	AfnorBIO 12/15-09/05 (EN ISO 4833)
Enterobacteriaceae	< 100/g	>100/g		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	456	Total sugars (g)	0
Energy Kcal.	108	Protein (g)	22,9
Fat (g)	1,8	Salt (g)*	1,4
Of which saturated (g)	0,3	* 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

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

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

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