

Northern Delights

PASTEURIZED CLUSTER MEAT

Scientific name(s): *Cancer pagurus*
Description of the product: Crabmeat from cluster pasteurized and frozen



Version: 8

Approved 01-02-2019

CATCH AREA & FAO NO S COUNTRY OF ORIGIN

North East Atlantic, FAO 27

CATCH METHOD

Pots

NATURAL INGREDIENTS

Crabmeat/ from cluster

WEIGHT D-PACK

2000 g net weight

PRODUCT TEMPERATURE

0 - 4°C 2 h after cooking

SHELF LIFE FROM D.O.P

2 years

STORAGE TEMPERATURE

Min. -18°C

ADDED INGREDIENTS

None

ALLERGEN INFO

Contains Crustacean

PRODUCT DESCRIPTION

All crabs delivered to NKK must be alive or fresh before processing. Until production the crab are stored below 5 °C (Crabs are kept cool, under moist conditions, away from direct wind and sunlight to maintain the best animal welfare).

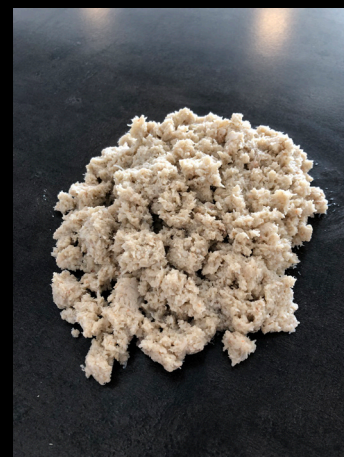
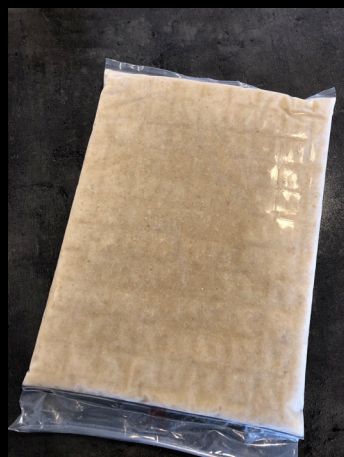
They are stunned, parted and then cooked The crabs are cooked in temperature at min. 95 °C (CCP1). This temperature is monitored once per lot. The core temperature in the crabs must min. be 75 °C. Immediately after cooking, the crabs are chilled in icewater. Inside the crab the temperature has a limited at max. 7 °C after cooling. After cooling, cooked crabs, and parted parts shall be processed immediately.

The crab meat is packed into 2 kg bags and pasteurized to ensure a core temperature of 75 °C (CCP2). Each lot is tested and recorded. The meat is cooled into 5 °C, and afterwards frozen into min. -18 °C. All crab meat are passed through the metal detector for foreign body detection (CCP3). The meat is stored in freezer at min. -18 °C, and the temperature is monitored electronically.

PRODUCTION STANDARDS

The product shall comply in every respect with all the relevant Danish and EC legislation. Standard HACCP and Good Manufacturing Practice must be in order

PHOTOGRAPHIC STANDARDS



PACKAGING

| | | | |
|------------|---------------------------------------|-------------------------|--|
| Inner type | Bag 250x400mm | Colour | Transparent bag. |
| Outer type | Cardboard Cartons (384x252x220 mm) | Units/weight pr. pallet | 5 layers of 9 cartons Weight 450 kg |

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. Nutritional values 5. Net weight 6. Producers information 7. Frozen or chilled product 8. Storage and transport temperature 9. Catch Area & FAO No s Country of origin 10. Norway/EFTA Approval N° |
|--------------------------|---|

8. PHYSICAL STANDARDS

| Analysis | Acceptable limits | Unacceptable limits |
|--|---|---|
| Appearance | Well homogenized product uniform frozen crabmeat, no abnormalities. | Poorly processed product, freezer burn, discoloured or other defects. |
| Weight | 2000 g net weight | Less than 2000 g 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, > 1,3 mm) |

SENSORY ASSESSMENTS OF QUALITY

| 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 | < 10 000/g | > 30 000/g | Acc. to analysis program. | NMKL 86 |
| E-Coli | < 10/g | >10/g | | NMKL 125 |

| | | | | |
|-----------------------|---------------|----------------|---------------------------|--------------|
| Coagulase pos. staph. | < 100/g | >100/g | | NMKL 66 |
| Listeria m. | Absent in 25g | Present in 25g | | VIDAS LMX |
| Salmonella | Absent in 25g | Present in 25g | Acc. to analysis program. | VIDAS ICS-24 |
| Cadmium Cd | 0,5 mg/kg | >0,5 mg/kg | | ICP-MS |
| Lead Pb | 0,5 mg/kg | >0,5 mg/kg | | ICP-MS |
| Mercury Hg | 0,5 mg/kg | >0,5 mg/kg | | ICP-MS |

NUTRITIONAL INFORMATION

| | Values/100g | | Values/100g |
|------------------------|-------------|-------------------|-------------|
| Energy kJ | 380 | Total sugars (g) | 0 |
| Energy Kcal. | 90 | Dietary fiber (g) | 0 |
| Fat (g) | 0,9 | Protein (g) | 14 |
| Of which saturated (g) | 0,07 | Salt (g)* | 0,73 |
| Carbohydrate (g) | 0 | | |

12. TRANSPORT AND STORAGE

Product is to be transported and stored at min. -18°C

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**

EXPLORING
THE SHADES
OF FLAVOUR