Northern Delights

HAND-PICKED CLAW MEAT

Scientific name(s): Description of the product:

Cancer pagurus Hand peeled claw meat from cooked crab

claws. Vacuum packed and frozen.



ID: 167-2

Prosess Hitramat AS / HitraMat / Salg / Produktspesifikasjoner Godkjent dato 03.05.2018 (Anna Parafjanowicz) Dokumentkategori Siste revisjon Neste revisjonsdato Dokumentansvarlig

Produkt spesifikasjon 03.05.2018 03.05.2019 Anna Parafjanowicz

1. PRODUCTION

Claws are pulled off from the crab body before cooking. Steam cooked and chilled in seawater. Graded into sizes, IQF frozen and packed in cardboard boxes.

The claws are shipped to Vietnam for processing.

Frozen claws are dipped in hot water to defrost the surface so that peeling is possible. The claws are hand peeled, and the meat is checked for shell grits before packing in vacuum bags and freezing. and the meat is checked for shell grits before packing in vacuum bags and freezing.

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









Catch Area & FAO No's Country of Origin	North East Atlantic, FAO 27	Natural ingredients	Meat from claws of Cancer pagurus.
Package size	12 x 500g	Weight	6 kg net weight
	FAO 27 Cancer pagurus.	10 kg net weight	
Product temperature	- 18 °C or colder		24 months
Storage temperature	- 18 °C or colder	Added ingredients	none

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

- 1. Scientific name/common name/product description
- 2. Production date 3. Best before date
- 4. Net weight
- 5. Producers information
- 6. Frozen or chilled product7. Storage and transport temperature8. 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.

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	Small pieces	Large pieces

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

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-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 $^{\circ}$ C except for brief fluctuations down to - 15 $^{\circ}$ 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	
Error margin	All sp	ecifications in th	nis sheet has 2% error margin.		

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14. CONTACT INFORMATION

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