

Northern Delights

DRESSED CRAB

Scientific name(s): *Cancer pagurus*
Description of the product: Fresh cooked white meat from clusters and claws, brown meat, a cocktail claw and roe on the top. Packed in the original shell.



ID: 10-2

Prosess Hitramat AS / HitraMat / Salg / Produktspesifikasjoner
Godkjent dato 29.10.2018 (Anna Parafjanowicz)

Dokumentkategori Produkt spesifikasjon
Siste revisjon Neste 29.10.2018
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Dokumentansvarlig Anna Parafjanowicz

1. PRODUCTION

Cooked clusters and claws are crushed and separated from shell and grids. The obtained product is white/ grey meat, with most of its natural structure and taste intact. The brown meat is hand-picked/scraped from the carapace and mechanically extracted in a separator with 3 mm drum. All meat is then filled in an original shell with a hand-peeled cocktail claw and hand-picked roe on top.

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

Natural ingredients

White and brown
 crabmeat, claw and roe.

Package size

30 pcs. or 35 pcs.

Weight

30 x 150g or 35 x 150g

Product temperature

- 18 °C or colder

Shelf life from D.O.P.

18 month

Storage temperature

- 18 °C or colder

Added ingredients

none

6. PACKAGING

Inner type	Natural shell. PVC cling film around each shell, Vacuum packed	Colour	Clear
Outer type	Cardboard carton (390 x 390 x 150 mm)	Units/weight pr. pallet	30pcs/box: 180 kg net. weight 35pcs/box: 210 kg net. weight
Pallet type	Euro Pallet	Pallet size	H: 165cm, W: 80cm, L: 120cm

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	Clean shell filled with brown meat, covered with white meat. Cocktail claw and roe on the top.	Poorly processed product, dirty shell, missing any of the ingredients
Weight	150 g per shell	Less than 150 g net weight per shell
Physical contamination such as plastic, metal and so on.	None detected	Present Metal detector sensitivity: Fe – 2mm, NF – 2mm, SS – 2,5 mm.
Natural contamination such as shell grits and cartilage	Small pieces	Large pieces

9. SENSORY ASSESSMENTS

Analysis	Fresh, cooked	Frozen	Thawed
Appearance	N/A	Uniform frozen product, no abnormalities.	Typical of species.
Odour	N/A	N/A	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 °C	< 100 000/g	> 500 000/g	According to internal analysis plan	AfnorBIO 12/15-09/05 (EN ISO 4833)
Coliform	< 10/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		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)

11. NUTRITIONAL INFORMATION

	Values/100g		Values/100g
Energy kJ	820,1	Total sugars (g)	0
Energy Kcal.	195,7	Protein (g)	23,5
Fat (g)	6	Salt (g)*	1,25 – 2,5
Of which saturated (g)	0,75	* 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

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APPROVAL N ST-343 EC

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Delights**

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