

## Northern Delights

# PREMIUM NORWEGIAN WHITE MEAT



Scientific name(s): **Cancer pagurus**  
 Description of the product: Fresh cooked meat from legs and purse.  
 Block frozen or packed in tray and IQF frozen.

ID: 137-6

Prosess **Hitramat AS / HitraMat / Salg / Produktspesifikasjoner**  
 Godkjent dato **19.11.2018 (Anna Parafjanowicz)**

Dokumentkategori **Produkt spesifikasjon**  
 Siste revisjon **11.05.2018**  
 Neste revisjonsdato **13.05.2019**  
 Ansvarlig **Anna Parafjanowicz**

### 1. PRODUCTION

Cooked clusters are crushed and separated from shells and grids. The obtained product is white / grey meat with most of its natural structure and taste intact. The meat is then block frozen or packed in tray and IQF frozen.

### 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



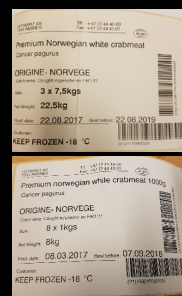
Carton



Pallet



Labels



### 5. PRODUCT

Catch Area & FAO No's  
 Country of Origin

North East Atlantic,  
 FAO 27

Natural ingredients

Crab purse, lag and claw  
 meat

Package size

7,5 kg,  
 4,5 kg,  
 1 kg,  
 350g

Weight

3x7,5 kg block  
 3x4,5 kg bags  
 8x1,0 kg trace  
 12 x 0,35 kg trace

Product temperature

- 18 °C or colder

Shelf life from D.O.P.

Block / bags: 36 months  
 Trays: 24 months

Storage temperature

- 18 °C or colder

Added ingredients

none

## 6. PACKAGING

Inner type	Waxed carton L: 482mm, B: 254 mm, H: 62,7 mm	Colour	Brown
	Plastic bag L: 545 mm, B 347 mm		Blue
	Plastic tray L: 260 mm B:160 mm, H: 45 mm		Black
	Plastic tray L: 170 mm, B: 110 mm, H: 30 mm		Black
Outer type	Cardboard carton	Units/weight pr. pallet	7,5 kg block: 30/675 kg net weight
			4,5 kg bag: 52/702 kg net weight
			1,0 kg plastic tray: 51/408 kg net weight
			350 g plastic tray: 90/378 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"> <li>1. Scientific name/ common name/product description</li> <li>2. Production date</li> <li>3. Best before date</li> <li>4. Net weight</li> <li>5. Producers information</li> <li>6. Frozen or chilled product</li> <li>7. Storage and transport temperature</li> <li>8. Catch Area &amp; FAO No s Country of origin</li> <li>9. Norway/EFTA Approval N°</li> </ol>	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	Well homogenised product, uniform frozen crabmeat, no abnormalities.	Poorly processed product, freezer burn, discoloured or other defects
Weight	7,5 kg / 4,5 kg / 1,0 kg / 350 g	Less than 7,5 kg, 4,5 kg, 1,0 kg or 350 g
Physical contamination such as plastic, metal and so on.	None detected	Present
Natural contamination such as shell grits and cartilage	Small pieces	Large pieces

## 9. SENSORY ASSESSMENTS

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	Fresh shellfish, sweet	-
Flavour	N/A	Fresh sweet, crabby taste	-

Texture	N/A	Meat, soft with its structure intact	-
Colour	N/A	White / grey	White / grey

#### 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		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 internal analysis plan	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	402	Total sugars (g)	0
Energy Kcal.	95,7	Protein (g)	16,3
Fat (g)	0,9	Salt (g)*	1,25-2,5
Of which saturated (g)	0	* 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	

Error margin

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14. CONTACT INFORMATION

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APPROVAL N ST-343 EC

**Hitramat**

**Northern  
Delights**

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THE SHADES  
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