

Technical Product Specification

Supplier:	Sofrimar, Kilmore Quay, Co. Wexford, Ireland	
Approval Number:	IE WX 0013 EC	
Product Description:	Frozen Cooked Crab Claws (<i>Cancer pagurus</i>)	
Origin/Catching Area:	Irish Sea and Celtic Sea	
Fishing Gear:	Pots & Traps	
Size/Grade:	1-4, 4-8, 8-12, 12-20, 20-30 pieces/kg	
Packaging:	12Kg carton labelled	
Number of Bags per Box:	12 x 1Kg labelled bag	
Ingredients/Additives/ Allergens:	CRAB CLAWS (Crustacean), Salt	
Storage and Preparation:	To be stored at a temperature not higher than -18°C. Product must be defrosted by placing in a controlled temperature of between 3-5°C. This is a cooked product. Once defrosted product must be consumed within 24 hours and cannot be refrozen.	
Durability:	24 months from date of production	
Microbiological Standard:	TVC/g	Satisfactory <10 ⁵ Acceptable 10 ⁵ -10 ⁶ Unsatisfactory >10 ⁶
	E Coli/g	<10
	Salmonella/25g	Absent
	Listeria/25g	Absent
	S. Aureus/g	<100
Chemical Standard:	N/A	
Nutritional Information: Per 3.5oz/100g	Energy	379KJ/89Kcal
	Fat	0.5g
	Of which saturates	0.2g
	Carbohydrates	0.4g
	Of which sugars	<0.1g
	Protein	20.8g
	Salt	1.25g
Colour:	White, parts dark pink tinged from the claw	
Organoleptic/Texture:	Delicate, sweet flavour	