



from Doñana to your table



MICROBIOLOGICAL SPECIFICATIONS

Regulation 2073/2005 on the microbiological criteria applicable to foodstuffs.

Salmonella: Absence/25 g

Listeria monocytogenes: Absence/25 g

E. coli: < 10 ufc/g

S. aureus (coagulasa +): < 1,000 ufc/g

ORGANOLEPTIC SPECIFICATIONS:

White-flesh freshwater crayfish with red hue on upper part and intense flavour.

NOMINAL SPECIFICATIONS:

Packing date: Reference on package, on label.

Shelf life: 18 months

Batch: It refers to the packing date according to the daily chronological order of the Julian calendar and prefaced by the last 2 figures of the current year.

TECHNICAL DATA SHEET

COOKED AND PEELED CRAYFISH

TAILS WITH FAT

COOKED, PEELED AND FROZEN FISHERIES PRODUCT

Do not refreeze after defrosting.

INGREDIENTS:

Peeled freshwater CRAYFISH (*Procambarus clarkii*) tails and water.

ALLERGEN INFORMATION:

Contains crustaceans.

PROCESSING METHOD:

Washing and purging, selection by size, cooking, cooling in refrigerator, manual peeling of tails, vacuum packaging, deep-freezing.

PHYSICAL AND CHEMICAL SPECIFICATIONS:

(Regulation 1881/2006 setting maximum levels for certain contaminants in foodstuffs)

Lead	0,5 mg/Kg
Mercury	0,5 mg/Kg
Cadmium	0,5 mg/Kg
Benzopyrènes	5 µg/Kg

NUTRITIONAL INFORMATION:

Approximate average composition per 100 g

Energy value	98 Kcal/ 411 KJ
Fats	3,7 g
Saturated fat	1 g
Carbohydrates	0,12 g
Sugars	0,12 g
Dietary fiber	≤0,1 g
Proteins	16 g
Salt	0,995 g
Sodium	0,398 g

PACKING AND PACKAGING

5x2 Kg BULK:

Trade unit: Box of 10 Kg (net weight). Cardboard box (Length: 42 cm; Width: 30 cm; Height: 17 cm). Box gross weight: 10,34 Kg.

2 Kg vacuum bag (net weight). Plastic bag (Height: 42 cm; Width: 28 cm). Bag gross weight: 2,080 Kg.

Euro-pallet palletised product (120x80x15), composed of 10 units in height (189 cm) and 8 base units (total 80 units).

PIECES:

100-150 pcs/lb.

150-200 pcs/lb

200 + pcs/lb.

• 150-200 pcs/lb

Bar code of 2 Kg bag: 8436017981117.

Bar code of box containing 5 bags x 2 Kg: 8436017981094.

-18°C IN STORAGE



-15°C DURING TRANSPORT

RECOMMENDATIONS FOR USE

Ready-to-eat product. Opening the bag 10 minutes before consumption is recommended.