
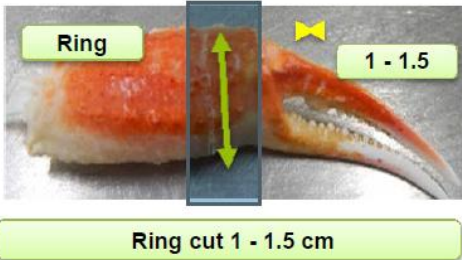



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 Approbation: EH
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Frozen Cocktail Claws Cap-Off (cooked)
(Chionoecetes opilio)
V02
101013-101015 OP



Product:	Frozen Cocktail Claws Cap-Off (cooked)
Article number:	101013, 101014, 101015
Certification:	
Supplier:	Golden Seabreeze GmbH & Co. KG
Address:	Dresdener Strasse 8, D- 52068 Aachen, Germany
Product description:	<p>General product description: Frozen Cocktail Claws Cap-Off (cooked), with glazing 4L (21/30 pcs/bag): 101013 M (41/50 pcs/bag): 101015 S (51/60 pcs/bag): 101014 Net weight/bag: 916-921 g Packing weight glazed: 1060-1068 g /bag Net weight /master carton: 20 lbs (9,07 kg)</p> <p>Freezing method: IQF</p> <p>Harvested in Norway, processed in Indonesia</p> <p>More precise catch area and catching method: Caught in Northeast Atlantic Ocean (FAO27) with pots and traps</p> <p>Latin name: Chionoecetes opilio</p> <p>Sensory description:</p> <ul style="list-style-type: none"> • Appearance: red-orange to deep red membrane, flesh is white and opaque • Odour: typical • Taste: sweet, slightly salty, typical from species • Consistence: typical for species and product form
	 

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Technological steps for processing:				
GMO: Regulation 1829/2003/CE et 1830/2003/CE:				
ABSENCE OF IONIZED INGREDIENTS				
ABSENCE OF MANUFACTURED NANOMATERIALS				
ALLERGENS		Presence	Absence	Traces
	Cereals containing gluten and products made from cereals containing gluten (wheat, barley, spelt kamut or hybrid strains)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Crustaceans and crustaceans-based products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Eggs and egg-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Fish and fish-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Peanuts and peanut-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Soy and soy-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Milk, dairy products and derivates (including lactose and milk proteins)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Nuts and derivates products almond, hazel-nut, walnut, cashew nut, pecan nut, Brazil nut, pistachio, macadamia nut and others)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Celery and celery-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Mustard and mustard-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Sesame seed and sesame seed-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Sulfites and sulfur dioxide in concentrations of more than 10 mg/kg or 10 mg/l of SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Lupin and lupin-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Molluscs and molluscs-based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Shelf life:	Delivery temperature: ≤ -18°C / Storage temperature: ≤ -18°C Shelf life: 2 years from production date by storage at ≤ -18°C Keep frozen at -18°C or below. Thaw immediately under refrigeration (≤ 4°C) prior to use. Once thawed, do not refreeze.																								
Product-specific features:	<table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Free from preservatives</td> <td style="width: 20%;">YES <input checked="" type="checkbox"/></td> <td style="width: 20%;">NO <input type="checkbox"/></td> </tr> <tr> <td>free from pharmaceutical residues</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> <tr> <td>free from radiation</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> <tr> <td>free from fish parasites</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> <tr> <td>free from insecticides</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> <tr> <td>free from fertilizers</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> <tr> <td>free from hormones</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> <tr> <td>free from harmful materials</td> <td>YES <input checked="" type="checkbox"/></td> <td>NO <input type="checkbox"/></td> </tr> </table>	Free from preservatives	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from pharmaceutical residues	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from radiation	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from fish parasites	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from insecticides	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from fertilizers	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from hormones	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	free from harmful materials	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>
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	<p>Microbiological values:</p> <table border="1"> <thead> <tr> <th></th> <th>VALUE</th> <th>UNIT</th> </tr> </thead> <tbody> <tr> <td>Total plate count</td> <td>< 100 000</td> <td>cfu/g</td> </tr> <tr> <td>Coliforms</td> <td>< 100</td> <td>cfu/g</td> </tr> <tr> <td>E. coli</td> <td>< 3</td> <td>MPN/g</td> </tr> <tr> <td>Vibrio parahaemolyticus</td> <td>< 100</td> <td>cfu/g</td> </tr> <tr> <td>Staphylococcus aureus</td> <td>< 100</td> <td>cfu/g</td> </tr> <tr> <td>Salmonella</td> <td>Negative/25g</td> <td></td> </tr> </tbody> </table>		VALUE	UNIT	Total plate count	< 100 000	cfu/g	Coliforms	< 100	cfu/g	E. coli	< 3	MPN/g	Vibrio parahaemolyticus	< 100	cfu/g	Staphylococcus aureus	< 100	cfu/g	Salmonella	Negative/25g	
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	<p>Nutrition information*: Stand relating to 100 g of suitable for consumption: Energy: 80 kcal; 335 kJ Fat: 0 g of which saturates: 0 g Carbohydrates: 0 g of which sugars: 0 g Protein: 19 g Salt: 1,2 g</p>																					
<p>Packaging:</p>	<p>Primary packaging: bag Secondary packaging: master carton (395 mm x 310 mm x 220 mm)</p> <p>The contact packaging material is suitable for frozen food (temperatures ≤- 18°C) and food grade (complies with the requirements of amended EC regulation n°1935/2004 on materials and articles intended to come into contact with food, and in case of plastic material, with the requirements of amended EU regulation n°10/2011 on plastic materials and articles intended to come into contact with food and their amendments.) and free from Bisphenol A (complies with the requirements of French law n° 2012-1442 of December 24th, 2012).</p>																					
<p>Marks:</p>	<p>Each packaging has a label with following information: Supplier Sub-supplier (if necessary) Date of production Country of origin Latin name Net weight Storage conditions Shelf life Lot number</p>																					

The products meet the applicable EU food law and related products of this special provisions.

The legal requirements for food safety are respected.

Each modification of this specification needs the mutual permission.