

		CHATKA SEAFOOD S.L. Camino Ancho 65, Naves 13-A, 14-A. Daganzo de Arriba. Madrid info@chatka.com. WWW.CHATKA.COM		FINISH PRODUCT SPECIFICATION. KING CRAB 100% MEAT 150 GR	
				DESCRIPTION OF GOODS: 100% Red King Crab meat, consisting exclusively on the shoulder part. The meat is covered with water to protect inner side. Even hand picked and deeply cleaned it may remained some cartilage, soft shell and less than 3 pieces. Bright white with red parts contents, unique sweet salty king crab fresh flavor.	
RAW MATERIAL	COMMON NAME	SCIENTIFIC NAME	LIST OF INGREDIENTS	ALLERGENS	NUTRISCORE
DESCRIPTION	Red king crab white clean meat.	Paralithodes Camtschaticus	King crab 100% meat, water and salt. Acidity regulator E330, E223, E331 stabilizer E 385, flavour enhancer E621	crustacean, sulfites	
CATCHING METHOD	All wild caught by pots. Catching area: FAO 27 subzone 1. Norway				
PACKAGING FORMAT	Can tin plate. Natural King Crab. Net weight 185gr and drained net weight 150gr.				
BOX FORMAT	Boxes of 6/12/24 units. EAN code 8437023198070. Unit dimension 41x83cm.				
SHELF LIFE	4 years				
STORAGE	Room temperature, no need to be chilled. Once opened, keep refrigerated for a maximum of 2 days.				
STANDARD REQUIREMENTS	PHYSICAL	Suitable for human consumption, white and red color, firm texture and characteristic flavor. It will be free of abnormal flavors and odors. Shell: Yes Cartilage: May contain some (soft shell). Hard shell: none			
	CHEMICAL	Chloramphenicol	Not detected		
	BIOLOGICAL	coliforms (CFU/gr)	<3		
		E. coli (MPN/g)	<3		
		S.aureus (MPN/g)	0		
		Salmonella	Negative		
L.monocytogenes	Negative				
V. parahaemolyticus (MPN/g)	<3				
V.cholerae	Negative				
SPECIAL REQUIREMENTS	HEAVY METALS	Cadmium mg/kg. Lead mg/kg. Mercury mg/kg.	0,5 0,5 0,5		
BATCH DEFINITION	Production date	XX:DDMMAA.NE			
	Best before date:	XX:DDMMAA.NE			
	NUTRITIONAL VALUES				
	SALT	ICP/MS / LFQ/AL/PT/045 **	1,7	g/100g	
	SATURATED FATTY ACIDS	CROMATOGRAFIA / LFQ/AL/PT/021 **	0,43	g/100g	
	ENERGY	FORMULA **	59	kcal/100g	
	ENERGY	FORMULA **	249	kJ/100g	
	TOTAL FATS	GRAVIMETRIA / LFQ/AL/PT/007 **	0,8	g/100g	
	CARBON HYDRATES	FORMULA **	<0,50	g/100g	
	PROTEINS	METODO KJELDAHL(A) / LFQ/AL/PT/002	12,6	g/100g	
	TOTAL SUGARS	HPLC / LFQ/AL/PT/024 **	0,18	g/100g	
	Observations: Does not contain GMOs.				