CHATKA	**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.** **CRISTAL LINE** **KING CRAB 60% LEGS 250 GR**

DESCRIPTION OF GOODS:

60% Red King crab legs, 40% white clean meat.

The meat is wrapped in food paper to avoid contact the tin 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. Legs and white body meat.	Paralithodes Camtschaticus	King crab 100% leg, water and salt. Acidity regulator E330, E223, E331 stabilizer E 385, flavour enhancer E621	crustacean, sulfites	NUTRI-SCORE A B C D E

CATCHING METHOD	All wild caught by pots. Catching area: FAO 27 subzone 1. Norway		
PACKAGING FORMAT	Can tin plate. Natural King Crab. Net weight 400gr and drained net weight 250gr.		
BOX FORMAT	Boxes of 6/12/24 units. EAN code 8437023198124. 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) E. coli (MPN/g) S.aureus (MPN/g) Salmonella L.monocytogenes V. parahaemolyticus (MPN/g) V.cholerae	<3 <3 0 Negative Negative <3 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.	