

Product specification

Product	
Name	Razor clam
Scientific name	<i>Ensis Directus</i>
Area of Catchment	Southern North sea FAO area no. 27 IVc
Packaging	Sealed trays or carton boxes
Appearance	Frozen
Method of catching:	Boat dredges
Certificate:	MSC / Zeker Zeeuws
Description of the product	
Physical texture	Solid shape Meat like
Colour	Shell: brown Meat White/Yellowish
Size	10-15 cm
Glazing	None
Process of manufacturing	Catching, purification, sorting and packaged in a box
Ingredients	
Ingredients	Razor clams
Allergenic	Molluscs
Microbiological values	
<i>Escherichia coli</i> <i>Salmonella</i>	<i>Limit</i> < 230 MPN / 100 g Not present in 25 g
Microbiological norms are conform EU-regulations, as presented in 2073/2005. CFB= colony forming bacteria	
Preservation	
Receiving temperature fresh	Cooled Transport and storage, Max 7 °C
Preservation temperature fresh	< 7 °C
Used by fresh	7 days after packaging date
Receiving temperature frozen	-18°C
Preservation temperature frozen	-18°C
Best before frozen	2 years after packaging date
Is the product "ready to eat"?	No
Packaging	
Weight	1 kg/ 500 gram/bulk
Selling units	carton box: 1 x 8x500 gram/ 1 x 4x1000 gram/1x 5kg/1x 10kg
Pallet	80x120 cm: 9 layers a 16 boxes = 144 boxes per pallet= 576 kg total 128x5kg or 60x10kg
Special quality guarantees	
<ul style="list-style-type: none"> - Product is free of toxins and heavy metals - Product is free of antibiotics - Product is free of pesticides - Product is free of GMO products 	
Microbiological norms are conform EU-regulations, as presented in the hygiene code of the European commission (EC. No. 2073/2005)	
Nutrition facts	
Average nutritional values per 100 gram:	
Energy:.....	260kj / 62kcal
Fat:	1,5 g
of which saturated:.....	0,4 g
Carbohydrate:.....	2,0 g
of which sugars:.....	0,0 g
Proteins:.....	10,0 g
Salt.....	0,056 g