

JAPANESE CARPET SHELL



PRODUCT DESCRIPTION

Product: Japanese carpet shell frozen IQF	Scientific name: Ruditapes Philippinarum.
Ingredients: Clam	Allergens: Molluscs.
Production method: Extractive fishing	Fishing gear: Dredges.
Country of origin: Korea	Fishing area: FAO-61 Pacific Northeast.
Shelf life: 24 months after production date	Storage and maintenance: Keep frozen below -18°C

NUTRITION FACTS (x100 gr)

Energy: 250 kJ/60 kcal	Proteins: 9.1 g	Carbohydrates: 4 g	Sugars: 0 g
Fat: 0.8 g	Saturated fat: 0.23 g	Salt: 1.0 g	

CHARACTERISTICS

Organoleptic Characteristics

Color: Typical of the species.	Odor: Fresh, typical of Vietnam clam, without bad smell.
Taste: Fine and exquisite, without any strange flavor.	Texture: Tender and fleshy, typical of the species.

Bacteriological standards

Total Coliforms:	< 10 cfu/g.	Staphylococcus aureus:	< 10 ² cfu/g
E. coli:	< 10 cfu/g	Salmonella – Shigella:	Absent in 25 g.
Aerobic count:	< 10 ⁵	Vibrio cholera:	Absent in 25 g.
Vibrio parahaemolyticus:	Absent in 25 g.		

Chemical parameters

Cadmium: < 2 ppm	Lead: < 2 mg/kg	Mercury: < 0.5 ppm
Chloramphenicol: Absent	Nitrofurantoin: Absent	

Format/ Sizes

Formats:	6 x 1 kg		
Sizes (pzs/kg)	40/60	60/80	80/100

Packaging

Logistic data

Inner packaging:	Product	Master/Layers	Master per pallet
Printed pp bag			
Outer packaging (Master):	6 x 1 kg	9 x 15	135
Cardboard box			