

## HARD CLAM



### PRODUCT DESCRIPTION

<b>Product:</b> White or Brown whole clam, steamed, vacuum pack.	<b>Scientific name:</b> Meretrix Lyrata
<b>Ingredients:</b> Clams, water.	<b>Allergens:</b> Molluscs.
<b>Production method:</b> Extractive fishing.	<b>Fishing gear:</b> Dredges.
<b>Country of origin:</b> Vietnam.	<b>Fishing area:</b> FAO-71, Pacific ocean
<b>Shelf life:</b> 24 months after production date	<b>Storage and maintenance:</b> Keep frozen below -18°C

### NUTRITION FACTS (x100 gr)

<b>Energy:</b> 192 kJ/46 kcal	<b>Proteins:</b> 22 gr	<b>Carbohydrates:</b> 0 g	<b>Sugars:</b> 0 g
<b>Fat:</b> 2 g	<b>Saturated fat:</b> 1 g	<b>Salt:</b> 0,1 g	

### CHARACTERISTICS

#### Organoleptic characteristics

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

#### Bacteriological standards

E. Coli (CFU/G)	S. coagulase positive (CFU/g)	Aerobics (Plate count, CFU/g)	Salmonella /25g
<10	<10	<2.5 x 10 <sup>3</sup>	NA

### Format/ Sizes

<b>Formats:</b>	6 x 1 kg (6 x 900 g net, 10% glazing)		
<b>Sizes (pcs/kg)</b>	40/60	60/80	80/100
<b>Packaging</b>	<b>Logistic data</b>		
<b>Inner packaging:</b> PP bag (vacuum)	<b>Product</b>	<b>Master x Layers</b>	<b>Master per pallet</b>
<b>Outer packaging (Master):</b> Cardboard box	6 x 1 kg	11 x 13	143