

DUNGENESS CRAB

Metacarcinus magister

COMMERCIAL NAME

Dungeness Crab.

GENUS AND SPECIES

Metacarcinus magister.

CATCH AREA

North-Eastern Pacific Ocean, FAO 67.

CATCH METOD

Wild caught.

ALPHA-3 CODE

DUN.

FISHING GEAR

Pots and traps (FPO).

SIZE

900 g +.

MAINTENANCE IN TANK

Temperature from 4° C to 8° C.

Density from 1.024 to 1.026.

CHEMICAL CRITERIA

Cadmium ≤ 0,50 mg/kg.

Mercury ≤ 0,50 mg/kg.

Lead ≤ 0,50 mg/kg.

Except abdominal muscle.

Reg. UE 915/2023, CE 420/2011, UE 488/2014.

ALLERGENS

Crustaceans and products made with **crustaceans**.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

About 8 kg.

Polystyrene box 74x37,5x14,5 cm.

Gel-pack, sponge or paper towel.

Claws protected by elastic bands.

FOOD SAFETY




The products marketed comply with the process hygiene and food safety criteria established by: [Reg. CE2073/2005](#), [UE915/2023](#), [CE1441/2007](#).

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

"Specialisti del VIVO"



ENVIRONMENTAL LABEL

	OUTSIDE		INSIDE		
	CASE + LID POLYSTYRENE	STRAPPING	PAPER TOWEL	SPONGE	GEL PACK
what is it	 06 PS	 05 PP	N 24-39	 07 O	
where do i throw it	PLASTIC	PLASTIC	PAPER	PLASTIC	WASTE
CHECK YOUR MUNICIPALITY'S REGULATIONS FOR WASTE MANAGEMENT					

UPDATED

REV. n°1 dated 01/01/2026

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

