

FRESH HALF-SHELL GREAT ATLANTIC SCALLOP

Pecten maximus

COMMERCIAL NAME

Fresh Half-shell Great Atlantic Scallop.

GENUS AND SPECIES

Pecten maximus.

CATCH AREA

North-East Atlantic Ocean, Western English Channel,
FAO 27.VII.e

CATCH METHOD

Wild caught.

ALPHA-3 CODE

SCE.

FISHING GEAR

Dredgers (DRB).

SIZE

10-13 pcs/Kg.

INGREDIENTS

Great Atlantic Scallop (Molluscs).

MICROBIOLOGICAL CRITERIA

E.coli < 10 UFC/100 g.
Salmonella SPP. absent in 25 g.
Listeria monocytogenes absent in 25 g.
Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS

Molluscs, may contain traces of **crustaceans** and **fish**.

EXPIRATION

10 days from packaging date.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

3 kg polystyrene box.

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FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.
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.

UPDATED

REV. n°1 dated 29 / 05 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
■	■	■	■	■	■	■	■	■	■	■	■
□	□	□	□	□	□	□	□	□	□	□	□
■	■	■	■	■	■	■	■	■	■	■	■

□ UNAVAILABLE ■ REDUCED AVAILABILITY ■ GOOD AVAILABILITY ■ EXCELLENT AVAILABILITY