

	Dokument id: 587 - Versjon: 3	Skrevet ut 08/08/2023, 08:53 av Svein Jakobsen
	<b>7419 Shore crab extract</b>	Status: Godkjent Forfatter: Lucyna Filipek Godkjent dato: 04/07/2023, 11:24 Godkjent av: Margit Tvedt

<b>Supplier:</b>	<b>Seagarden AS</b> Husøyveien 278 4262 Avaldsnes Norway Tlf. +47 52 85 94 80 Fax. +47 52 85 94 90 www.seagarden-norway.com info@seagarden.no
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<b>Product name:</b>	<b>Shore crab extract</b>	<b>Product code: 7419</b>
<b>Product type</b>	Crab Extract	
<b>EU Legal Label Declaration</b>	Crab Extract	
<b>Product Description</b>	Pure concentrated Crab Extract. The meaty bones are added to water and processed. After processing all the bones and tissues are separated. The remaining liquid phase is separated into 2 phases. A pure fat phase, and a liquid phase consisting of pure meat protein broken down to free amino acids and peptides. This liquid is then concentrated. Before packing the product is added salt and heated to 95 C for minimum 15 min before packing through a 1*1 mm filter.	
<b>List of ingredients in descending order of weight conforming to EU regulations</b>	Crab ( <i>Carcinus maenas</i> ) (90%) and salt (10%)	

<b>Appearance, Taste, Aroma</b>	Brown colour with a strong natural taste.
<b>Application</b>	The crab extract works as a Kokumi extract.
<b>Organoleptic testing</b>	We recommend for test / use in sauces, meat dishes, casseroles, soup, sausages and in marinating of meat a dosage of 1-3 %. Using this Kokumi extract will make it possible to substitute MSG, HVP, Yeast extract, Aroma and reduce the need for salt.

<b>Packaging</b>	Plastic cans, unit weight 12,5 kg
<b>Label Details</b>	Labelled with manufacturers name & address and approval no, product name & code, date of production/batch no and shelf life.
<b>Shelf life</b>	Cans of 12,5 kg, 24 months when stored unopened at stated conditions of storage
<b>Storage</b>	Ambient temperature at 20° C. After opening 30 days at 5° C
<b>Handling</b>	Good hygiene must be practiced and cans should be closed immediately after use. This product is produced for human consumption and conforms to The Food Safety ACT 1990 & Regulation (EC) no 178/2002. However, this is a concentrated product and is not intended for consumption in this form.

<b>GMO Status</b>	This product does not contain and is not produced using any GMO ingredients or processing aids and is designated as GMO free according to EU Regulations 1829/2003 and 1830/2003
<b>Contamination of foreign substance</b>	According to EU regulation 2023/915
<b>Raw material country of Origin</b>	Denmark
<b>Country of manufacturing</b>	Denmark
<b>Materials of Animal Origin</b>	Crab ( <i>Carcinus maenas</i> )
<b>Declarable Allergens conforming to EU regulations</b>	Crab

**Suitability for Special Diets:**

<b>Coeliac</b>	Yes	<b>Halal</b>	No
<b>Diabetic</b>	Yes	<b>Kosher</b>	No

**Microbiological Parameters**

<b>Microbiological</b>	<b>Max cfu/g</b>	<b>Method</b>
<b>Total aerobic plate-count</b>	< 5000	NMKL 86

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<b>Aerobic &amp; anaerobic spore count</b>	< 100	NMKL 189
<b>Yeast &amp; Mould</b>	< 100	NMKL 98
<b>Listeria monocytogenes</b>	Negative in 25g	Rapid L Mono
<b>Salmonella</b>	Negative in 25g	BAX Q7

Typical nutritional content <i>Natural variations occur</i>	Average Content /100g	Method
<b>Protein</b>	24 ± 3	NEPRO01.01
<b>Fat</b>	< 1	
<b>Saturated</b>	< 1	
<b>Monounsaturated</b>	< 1	
<b>Polyunsaturated</b>	< 1	
<b>Trans fatty acids</b>	< 0.1	
<b>Salt (on Na)</b>	10 ± 3	Titration/AgNO3
<b>Carbohydrate</b>	0	
<b>Brix</b>	45 ± 2	

Typical nutritional content <i>Natural variations occur</i>	Average Content /100g	Method
<b>Energy</b> <b>Kcal</b>	106	Calculated
<b>kJ</b>	445	Calculated

Sensorial:	Frequency	Specification
We recommend for test / use in sauces, meat dishes, casseroles, soup, sausages and in marinating of meat a dosage of 1-3 %		
<b>Appearance</b>	Batch	Brown colour
<b>Aroma</b>	Batch	Strong natural aroma
<b>Taste</b>	Batch	Strong natural taste

**This specification may be changed without prior notification, unless otherwise agreed.  
Please revert to us for confirmation of the latest edition of this specification**