



Product Specifications

Product Name: Frozen Pasteurized Crab meat, in vacuum packs.

Description: Handpicked crab from Ovalipes Punctatus, and processed under highest quality standard.

Ingredients: Sand Crab Meat

Additives: None

Method of Catch: Wild Caught

Species: Ovalipes Punctatus

Pack Style: 24x1LB

Storage: Frozen. Product must be maintained at -18° C or below at all times. Do not freeze, if thawed.

Shelf Life: Under proper handling and storage procedures, 24 Months from date of production.

Country of Origin: China

Item,Grade,Size:

Grade Name	Pack	Definition
Jumbo	① 1LB/bag, 24bags/ctn	Small whole pieces, more than 1.0g/pc
Lump	② 1LB/bag, 24bags/ctn	Broken jumbo pieces or fine body meat

PHYSICAL/CHEMICAL CHARACTERISTICS:

Grit	All products shall be free of grit by mouth or by sight.
Extraneous Material	None, just natural hand-picked crabmeat
Shell/LB	No more than 38 pieces
Dehydration	No evidence of drying or related toughening.
Moisture Content	No added water is permitted. Analyzed moisture content (free liquid) shall be within the commercially acceptable range from none to up to 45ml/LB.
Flavor/Odor	Sweet crab flavor with characteristic fresh, mild odor typical of premium crabmeat.
Color	Near white to creamy with slight natural variation typical of species
Rancidity	None
Decomposition	None

ANALYTICAL STANDARDS:

Total Aerobic Plate Count	<20,000 cfu/g
Fecal Coliform Bacteria	<15 cfu/g
Escherichia coli	<15 cfu/g
Total Coliform Bacteria	<15 cfu/g
Staphylococcus aureus	<15 cfu/g
Salmonella	Negative/25g
Listeria monocytogenes	Negative/25g
Chloramphenicol	Negative

PROCESSOR: DONGSHAN HUACHANG FOODSTUFF CO.LTD

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