

CARABINERO

PLESIOPENAEUS EDWARDSIANUS



Carabinero (*Plesiopenaeus edwardsianus*), caught in Moroccan or Spanish waters (FAO 34 Central-Eastern Atlantic and FAO 37.1 Mediterranean Sea) without the addition of any other ingredient, packed in cardboard box and packed in porexpan box, both for food use.

MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobes	< 106 cfu/g	Order 2/8/1991
Enterobacteria	< 106 cfu/g	Order 2/8/1991
Salmonella-Shigella	Absence/25g	Order 2/8/1991

NOMINAL CHARACTERISTICS

SIZE	UNITS/KG
Carabinero - 00	5 - 7
Carabinero - 0	8 - 10
Carabinero - 1	10 - 15
Carabinero - 2	15 - 20
Carabinero - 3	20 - 30
Carabinero - 4	30 - 40
Carabinero - 5	40 - 60
Carabinero - 6	+60
Head off - 1	00 - 1 - 2
Head off - 2	3 - 4 - 5 - 6
Heads	



Origin	Morocco, Spain
Fishing Zone	FAO 34, FAO 37
Packaging	Cardboard, porexpan
Storage	IQF On-Board at -18°C
Availability	All year

ORGANOLEPTIC CHARACTERISTICS

Shape	Characteristic of the species of crustacean decapod.
Smell	Proper to seafood
Color	Intense red

GENETICALLY MODIFIED ORGANISMS

Allergens	Crustacean
Ingredient	100% Carabinero
Additives	No GMO's

NUTRITIONAL CHARACTERISTICS (100GR)

Fat	4,2%
Saturates	1,1%
Carbohydrates	< 0,1%
Sugar	< 0,1%
Protein	16,8 %
Salt	1,6%
Calories	168 Kcal