



Natural Ocean Clam Concentrated Broth

Product specification

Description

Ocean Clam concentrated broth (1:14) made from fresh natural Icelandic Ocean Clam (*Arctica Islandica*).

Catching

Ocean Clam is caught under a permit issued by the Directorate of Fisheries.

Processing

The Ocean Clam is cooked in a pressure cooker. The broth evaporates in a high vacuum, low temperature to 40 Brix.

Processing is controlled by a license from the Directorate of Fisheries in Iceland. IS40601 and a HACCP plan approved and registered with USFDA rules. FDA registration number 19828450562.

Ingredients

Ocean Clam concentrated broth.

Storage

Throughout storage and shipping, the temperature of the product shall not exceed -18 °C.

Shelf life

12 months when kept under recommended storage conditions.

Packaging

260 kg drums or as requested.

Chemical Data

Moisture	64,9 %
Protein	8,15%
Fat	0,0%
Ash	21,23%
Salt	20,0%

Microbiological/Chemical:

Aerobic Plate Count	£ 50,000/gram (AOAC/BAM)
Total Coliforms	£ 80/gram MPN (AOAC/BAM)
E. coli	< 3/gram MPN (AOAC/BAM)
Listeria monocytogenes	Neg./ 25 grams(AOAC/BAM)
Salmonella	Neg./375 grams(AOAC/BAM)



For further information, please contact us or visit our website www.maredis.is.

Maredis.
Eyrarvegur 16
IS-680 Thorshofn
Iceland

Siggeir Stefansson
Tel: +354 4608130
+354 8942608
Email address: siggeir@maredis.is