



Natural Canned Ocean Clam Meat

Product specification

Description

Chopped Ocean Clam (*Arctica Islandica*) meat made from fresh natural Icelandic Ocean Clam.

Catching

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

Processing

The Ocean Clam is cooked in a pressure cooker, cleaned, ground to customer specifications, and packaged. It can be produced with or without sodium tripolyphosphate.

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

Our Chopped Ocean Clam meat is made from fresh natural Ocean Clams and STP if requested. Approved by the USFDA.

Storage

Dry storage and shipping, the temperature of the product shall not exceed 20 oC.

Shelf life

60 months when kept under recommended storage conditions.

Packaging

1450 g cans or as requested.

Chemical Data

Moisture	79,4 %
Protein	14,2%
Fat	0,68%
Ash	1,1%

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