



## Natural Frozen 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 area by the Directorate 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*

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*

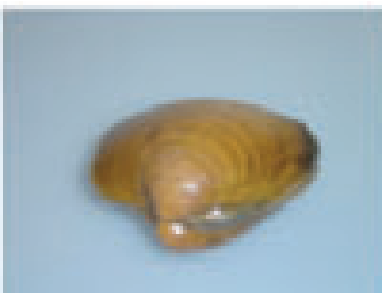
Ocean Clam meat is packed in 20 lb / 9,05 kg blue MDPE bags or as requested.

#### *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](http://www.maredis.is).

Maredis.  
Eyrarvegur 16  
IS-680 Thorshofn  
Iceland

Siggeir Stefansson  
Tel: +354 4608130  
+354 8942608  
Email address: [siggeir@maredis.is](mailto:siggeir@maredis.is)