



Product Specifications

Last Revision:
February 25, 2013(originated)

Reference No:

CU PTF-Fresh Crab-2013/02/25-Rev00CLAW

Product Name:

Jack's Catch™ Brand Premium Fresh Pasteurized Crabmeat (in cans).

Product Line: Jack's Catch™ "PREMIUM" Crabmeat.

Description: Handpicked fresh pasteurized crabmeat from *Portunus pelagicus*, only. Crabmeat is processed and pasteurized under the highest quality control standards in HACCP compliant facilities and is not deemed to be adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act.

Ingredients: Swimming Crab Meat, Sodium Acid Pyrophosphate (to retain color).

Additives: Sodium Acid Pyrophosphate (for color retention).

Method of Catch: Wild Caught.

Species: *Portunus pelagicus*

Species Common Name (used on packaging): Swimming Crab/ Blue swimming crab

Pack Style(s): 12 x 1 Lb Cans

Storage: Refrigerated. Product must be maintained at 33-38° Fahrenheit at all times. Do not freeze.

Shelf Life: Under proper handling and storage procedures, 18 months from date of production.

Country of Origin: Indonesia.

Item, Grade, Size Breakdown:

Product Code	Grade Name	Pack	Definition	Piece Per Can
10711	Claw	12x1Lb Can	Shredded claw meat with one complete layer of whole claw pieces on top	-

Physical/Chemical Characteristics:

Grit	All products shall be free of grit as detected by sight or mouth feel.
Extraneous Material	None, just natural hand-picked crabmeat.
Hard Shell	No more than <u>3 pieces between 3-10mm in any direction;</u> <u>none longer than 10mm</u>
Cartilage (Soft Shell)	No more than <u>10 pieces between 3-7mm</u> and no more than <u>5 pieces between 7-20 millimeters in any direction</u>
Uniformity Ratio	Weight of 10 largest pieces divided by Weight of 10 smallest pieces Should Be ≤ 1.5 Note: Applies to whole pieces only.
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 for pasteurized crabmeat- from none to up to 25 ml/ pound (usually observed). Though natural variances may occur, this shall be considered as a standard range. The volume of Sodium Acid Pyrophosphate (added in liquid form to net weight of 454g of crabmeat) shall not be counted towards total moisture content.
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	<15,000 cfu/g
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<i>Staphylococcus aureus</i>	<10 cfu/g
Total Coliform Bacteria	<10 cfu/g
<i>Escherichia coli</i>	<10 cfu/g
<i>Salmonella spp.</i>	Negative /25g
<i>Listeria monocytogenes</i>	Negative /25g
Chloramphenicol & Other Antibiotics	Negative, within accepted detection limits
Pesticides and Heavy Metals	Within U.S. FDA tolerances and action levels

Certifications & Processing Standards: Hazard Analysis Critical Control Point (HACCP) Certified.

Nutritional Information:

Nutrition Facts		
Serving Size (113g) About 4oz [†]		
Servings Per Container 4 ^{††}		
Amount Per Serving		
Calories 80	Calories From Fat 5	
% Daily Value*		
Total Fat 1g	2%	
Saturated Fat 0g	0%	
Transfat 0g		
Cholesterol 115mg	38%	
Sodium 270mg	11%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Sugars 0g		
Protein 19g		
Vitamin A 0%	Vitamin C 0%	
Calcium 15%	Iron 2%	
*Percent Daily Values are based on a 2,000 calorie diet.		
Calories per gram		
Fat 9	Carbohydrate 4	Protein 4

INGREDIENTS: Crabmeat from Blue Swimming Crab Sodium Acid Pyrophosphate (Added to promote Color).

[†] For Cocktail Fingers, serving is approx. 20 pieces
^{††} and approx 3 servings per container.

Allergens:


Contains *Portunus pelagicus* (Crabmeat- Shellfish / Crustacean).

Thawing Instructions:

Not applicable.

Usage Instructions:

Product is ready to eat. Cooking is not necessary.

Issued By: Anish Chaudhuri	
Title: Quality Assurance Manager	Signature: 
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