



## 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)



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