

## SFPA Offices and Contact Details

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## Consumer Advice

### *Brown Crab*



The SFPA is the Competent Authority for verifying the implementation of good food safety practices in seafood processing premises and for enforcing sea-fisheries law in Ireland.

***Safe Sustainable Seafood***

# From Catch to Table - Safe and Sustainable

Irish Seafood, including Brown Crab is a highly nutritious food. It is recommended that a healthy diet includes at least two portions of fish per week. Under Food Safety Regulations, all food business operators are obliged to produce safe food. Furthermore, the rules require compliance with a range of measures intended to promote the sustainability of crab stocks. This includes minimum sizes and measures to discourage de-clawing of crab at sea, a poor animal welfare practice which also has negative impact on the viability of stocks.

## Purchasing

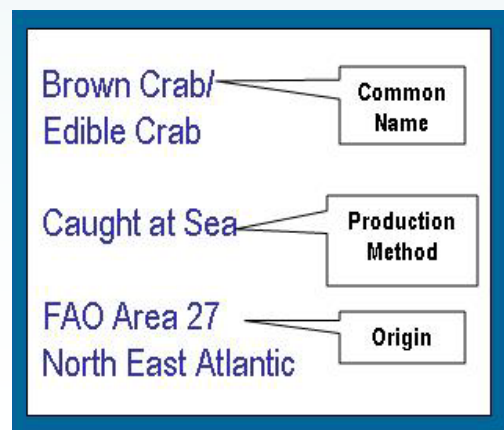
- Whole Crab (live or cooked) caught within European Union waters should measure a minimum of 130 mm across the widest part of the shell. This is to ensure that the crab have an opportunity to reach maturity and reproduce before being caught. The sale and/or display of undersize crab is illegal.
- Ensure the product (unless canned) is refrigerated or well iced when purchasing. Ensure frozen product is fully frozen - reject any product which is partially or fully thawed.
- Check the packaging and ensure it is airtight and correctly sealed - DO NOT purchase or consume product from damaged packages.
- Check the 'Use By' date and ensure there is sufficient shelf-life remaining for your intended consumption date.
- Purchase at the end of your shopping trip and place in the refrigerator as soon as possible.



## Point of Sale Information for Unprocessed Crab

Under Fish Labelling Legislation, the consumer must be provided with information regarding **unpackaged** fish offered for sale.

This information must at a minimum include the common name of the species, how it was produced - whether caught wild or farmed - and the area of origin. Additional information, including more specific details as to the catch area, the scientific name (e.g. *Cancer pagurus*) may be provided, but is not legally required.



## Labelling Information for pre-packed product

Check the packaging for an Approval number - an oval shaped mark with a unique identification number - this is your assurance that the product has originated in a premises approved by the Sea Fisheries Protection Authority or other Competent Authority. Irish Approval Numbers will contain the letters IE or the word Ireland. Premises from other EU countries will be identified by the appropriate National Identifier e.g. UK for United Kingdom.

- Check instructions for storage particularly in relation to time and temperature guidance.
- Other consumer information provided will include a list of ingredients, the net quantity of product, the 'use-by' date and the name and address of a supplier in the European Union.

### Cooked Crab Meat

**Ingredients**  
Cooked Crab Meat

IE  
CK XXXX  
EC

**Storage Instructions**  
Keep Refrigerated at 0° to 4°C.  
Once opened consume within 24 hours

**Use by:** 05/05/2010  
**Weight:** 400g  
**Batch Code:** 000000

**Supplied by:** XX Ltd, Town, Country, Europe.



## Safe Storage

- To limit the growth of bacteria which may be present, chilled crab or crabmeat should be refrigerated at a temperature of 4°C or lower, as soon as possible after purchase.
- Frozen crab or crabmeat should be stored in a freezer at a temperature of -18°C or lower.
- Crabs purchased live should be cooked on the day of purchase. Dead crabs should NOT be cooked for consumption as dead crustaceans deteriorate rapidly and may cause illness if consumed.
- Live crab or raw crab claws should be stored in the bottom of the refrigerator away from cooked or ready to eat foods.

## Safe Handling

- Always wash hands before preparing food including live or ready to eat crab or crab meat
- If frozen, ALWAYS defrost crabmeat in the refrigerator - never at room temperature
- Ensure all surfaces and utensils are clean to avoid cross-contamination of product
- Dispose of product not consumed on or before the 'Use by' date
- Dispose of any product which has been out of refrigeration for more than 90 minutes.
- Dispose of raw crab claws which have not been cooked on the day of purchase

