



Shellfish specialist



Products

Italian Vongole Verace - *Tapes semidecussatus*



- 1kg - 3kg/ live Vac/skin trays
- 4 x 1 kg/live Vacuum/skin trays
- 1kg-3kg/ live in net

Walsh MSC & Irish Mussels - *Mytilus edulis*



- 1kg - 3kg/ live Vac/skin trays -
- 4 x kg/live Vacuum/skin trays
- 1kg-2kg/ live in net

Italian Mussels - *Mytilus gallaprovincialis*



- 1kg - 3kg/ live Vac/skin trays
- 4 x kg/live Vac/skin trays
- 1kg-2kg/ live in net

Holland MSC Razor Clams - *Ensis ensis*



- 1kg / live Vac/skin trays
- 3 x kg/live Vac/skin trays
- 1kg-live in net

Rock Oyster - *Crassostrea Gigas*



box 3 x 1 kg Private or MM Label £ 5.65/kg (40/60)

New Zealand Telline - *Paphies donacina*



- 500 g - 1 kg - 3 kg / live vac / skinskin trays
- 4 x 1 kg / live Vac/skin trays
- 1 kg - 3 kg / live in net

Italian Surf Clam - *Venus gallina*



- 1 kg - 3 kg / live Vac /skin trays
- 4 x 1 kg/live Vacuum / skin trays
- 1 kg -3 kg / live in net

Sea Truffle - *Venus verrucosa*



- 1 kg - 3 kg / live Vac/skin trays
- 4 x 1 kg / live Vacuum / skin trays
- 1 kg - 3 kg / live in net

Please do not hesitate to contact us for any samples

Tapes
Semidecussatus

Clams

Vongola
Verace

Mutilus
Edulis

Mussels

Mutilus
Gallaprovincialis

Nutritional Values (100g of product)

Energy value 72 kcal
Proteins 10,2 g
Carbohydrates 2,2 g
Fats 2,5 g

Microbiological and biotoxological data

	MAX VALUE	UNIT OF MEASUREMENT
Escheria coli	< 230	MPN/100 g
Salmonella	not present	/25 g
Listeria monocytogenes	not present	/25 g
Anaerobic sulphite reducers	not present	/25 g
Vibrio pathogens	< 100	UFC/ g
Algal biotoxin	not present	/25 g

Nutritional Values (100g of product)

Energy value 84 kcal
Proteins 11,7 g
Carbohydrates 3,4 g
Fats 2,7 g

Microbiological and biotoxological data

	MAX VALUE	UNIT OF MEASUREMENT
Escheria coli	< 230	MPN/100 g
Salmonella	not present	/25 g
Listeria monocytogenes	not present	/25 g
Anaerobic sulphite reducers	not present	/25 g
Vibrio pathogens	< 100	UFC/ g
Algal biotoxin	not present	/25 g

This is a bivalve mollusc featuring a rounded shell with a white to light brown colour and various darker marking and lines. The colour varies depending on what sediment the mollusc has grown in. On the inside, the shell is whitish in colour and usually has an evident purplish tint. The shell comprises two separate identical parts and the valves are held together by a hinge-like device. We work closely with a farm in the Venetian Lagoon, which is where the most of the product we sell comes from.

The mussel is one of the most common and most popular bivalve molluscs. It has a smooth, elongated shell, which is blackish in colour with fine concentric growth lines on the outside and a pearly purple on the inside. Males are a yellowish white colour, while female individuals tend towards a yellow-orangey colour. They measure at least 5-7 cm. This mollusc can be procured year round: during the spring and summer, the product is harvested from our open-sea farms off the coast of Venice, while in the autumn-winter months, mussels come from UK and Ireland.

TECHNICAL DATA

Pieces per kg	Clams: 80/100 50/70	Latin name	Tapes semidecussatus Vongola Verace - Manla
Season availability	The product is available year round	Common name	clam palourdes
Production method	Farmed	Method of preservation	at temperature ranging from 2°C to 6°C
Origin	Italy Lagune of Venice	Harvesting method	Hand dredging
Packaging	Net, Wooden, Vacuum packed tray and MAP	Shelf life	5 days max from date of packaging

TECHNICAL DATA

Pieces per kg	Mussels: 45/60 25/40 70/90	Latin name	Mytilus gallaprovincialis Organic - Mytilus edulis
Season availability	The product is available year round	Common name	Vongola Verace - Manla clam palourdes
Production method	Farmed - rope grown	Method of preservation	at temperature ranging from 2°C to 6°C
Origin	Italy - UK - Ireland	Harvesting method	Hand dredging 5 days max from date of packaging
Packaging	Net, Vacuum packed tray and MAP	Shelf life	5 days max from date of packaging



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Contacts

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