

# TOP SHELL (Wavy Turban Snail) *Lithopoma undosa*

# DATASHEET

COMMERCIAL PRODUCT NAME / TOP SHELL  
PRODUCT CATEGORY / CANNED TOP SHELL

## PRODUCT AND PROCESS DESCRIPTION

**ESPECIES:** The *Megastrea undosa* (known locally as "Caracol Panocha") is a temperate water species distributed from Point Conception, California (USA), to Punta Abreojos, B.C.S., México.

**HARVEST METHOD:** Harvested by diving with semi-autonomous hookah equipment, specimens are manually collected and placed in a "Java" net bag.

**MINIMUM HARVEST SIZE:** 95 mm basal diameter, equivalent to approx. 60 g of fresh shelled meat

**AVERAGE ANNUAL PRODUCTION:** 24 tons – 1,500 cases

## PRODUCT PRESENTATION

COFEPRIS certified, and accreditation of processing plants for export to the United States and Asia.

**CANNED TOP SHELL COOKED IN BRINE**

Cans usually take 6 to 12 pieces to fill up

**PACKAGING:** cases of 24 cans each

**NET WEIGHT:** 454 g/can

**DRAINED WEIGHT:** 227 g/can

**EXPECTED FINAL DESTINATIONS:**

North America and Asia

## NUTRITIONAL VALUES

**FAT:** 2.27 g  
**PROTEIN:** 43.11 g  
**ENERGY:** 222.46 kcal  
**CHOLESTEROL:** 210.19 mg  
**CARBOHYDRATES:** 0.00 g

**IRON:** 4.09 mg  
**CALCIUM:** 90.80 mg  
**SATURATED FATS:** 0.00 g  
**MONOUNSATURATED FATS:** 0.00 g  
**POLYUNSATURATED FATS:** 0.00 g

## FISHING ZONE AND PRODUCTION PERIOD

Sebastián Vizcaíno Bay, in the northern Pacific zone of Baja California Sur, within certified waters and protected natural areas.

**PRODUCTION PERIOD:**  
March 1st to August 31st.

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## CERTIFICATIONS

