

TOP SHELL (Wavy Turban Snail) Lithopoma undosa

DATASHEET

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

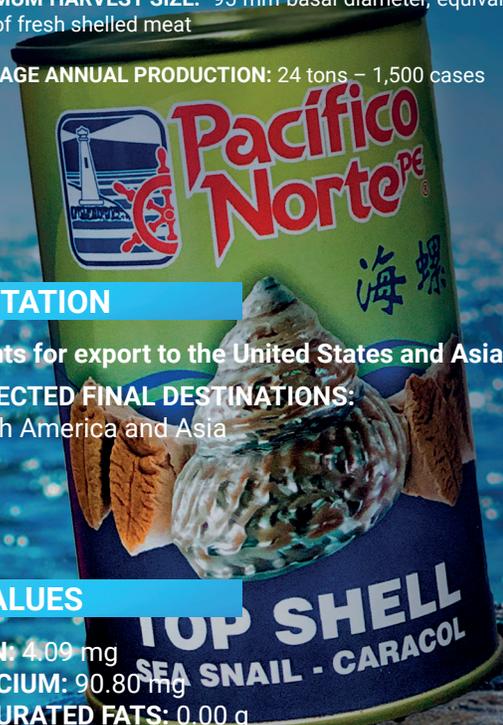
PRODUCT AND PROCESS DESCRIPTION

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	IRON: 4.09 mg
PROTEIN: 43.11 g	CALCIUM: 90.80 mg
ENERGY: 222.46 kcal	SATURATED FATS: 0.00 g
CHOLESTEROL: 210.19 mg	MONOUNSATURATED FATS: 0.00 g
CARBOHYDRATES: 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

