

Egyptian Wild Caught Crawfish



A great natural gift from the River Nile, Egyptian wild caught crawfish is well-known in the international market as Egypt is the third producer in the world after China and USA. Egyptian Crawfish has a considerable market share in the international market due to its reputation as natural wild caught and good quality processing and handling from Egyptian factories. We offer a wide range of crawfish products to USA, China and Asian markets depending on the requirements of each client.

Products

Live Crawfish



Egyptian wild crawfish is known to have very low mortality rates and can stand long hours traveling.

We Shipped to China, Singapore and Malaysia with no problems at all with long traveling hours.

Sorting live

From our Experience we know that minimum size that can be suitable for Live shipment is 30 gm.

You can choose 30-40 , 40-50 or 50 up

packed in Styrofoam. Delivered to Airport.

Boxes Gross weight 20 kg +- 5% and net weight 16kg per box.

Let us know your destination for live crawfish and let's discuss the best cargo options regarding cost, time and conditions to choose what could be more convenient and profitable for you.



Cooked Frozen Seasoned/ Unseasoned

Using the best processing facilities available in Egypt and our experience, we provide the best quality boiled frozen crawfish seasoned and unseasoned

Seasoning & Packing depends on your requirement as you can order bulk packing , regular packing or retail packing
Cajun seasoning for USA market and Asian flavors for China and other Asian markets are all available and per clients request



We provide maximum level possible of flexibility regarding: Branding, Seasoning and Packing



Common Specs

Coun of Or In	EGYPT			
	Crawfish wild ca			
Additives				
Production Process	Boil and frozen			
Storage Temperature	-18°C			
Shelf Life	24 months			
Box sizes and palleting	Dimension			
	weight box (g)	45335 gm		
	Dimension (mm)	360 mm	240 mm	150 mm
	Pallet			
	Height (cm)			
Packaging material	Plastic bag/ carton			
	Product name	product weight	# in carton	
Weight & Code	Cooked ans frozen crawfh	5Lb bag	2 bags 10 Lbs	
Sensory attributes	requirement	reject criteria		
colour				
aroma				
flavour				
texture				
taint & decomposition				
Microbiology	parameter	method	max limit @ the end of life	
	aerobic m.o.	ALPHA2001 ISO4833(2013)	1X10 ³ cfu/g	
	coliform	FDA2002	<10 cfu/g	
		FDA 2002 ISO16649/2/2-2001	<10 cfu/g	
	E. coli	FDA2001	<10 cfu/g	
	S. aureus	FDA2017	ND /25g	
	Listeria mono	ISO65799(2017)	ND /25g	
	Salmonella			
	C. perfringens & C.botulinum			

