

Additional Requirements for Shucked Cockles

1. Cold chain transportation - Cockle meat must be transported under chilled (0-4°C) or frozen conditions (-18°C)
2. Label must be imprinted on the packaging. Stickers are not allowed.
3. Labeling information on the packaging must include
 - Name of establishment
 - Address of establishment
 - SFA licence number
 - Weight
 - Batch code
 - Date of production

Warning: - Cockle meat must be stored under refrigeration and well-cooked before consumption
4. Finished products must be packed in not more than 1kg per package. (Bulk packing of more than 1kg is not allowed)