

WHELK

Buccinum undatum





Warehouse Specifications:

Master Case Configurations:

Bulk Packed Whole Cooked 1x5 kg Meats 1x10 kg

Nutritional Value:

Per 100gram serving size

Calories (kcal)	137
Total Fat	0.40g
Saturated	0.031g
Monounsaturated	0.028g
Polyunsaturated	0.023g
Cholesterol	65mg
Sodium	206mg
Total Carb	7.76g
Dietary Fiber	0.0g
Sugars	0.0g
Protein	23.84g
Vitamin A	87iu
Vitamin C	4.0mg
Calcium	57mg
Iron	5.03mg

General Information:

A marine snail native to the North Atlantic, characterized by thick, spirally, coiled shell and a large muscular foot. Shell is typically chalky grey to greenyellow in color, with irregular light and dark segments.

Latin Name:

Buccinum undatum

Fishing:

Whelk is harvested in coastal waters using baited pots. Fishing seasons vary but generally run as early as February to as late as November.

Average size and Weight:

Males and females average about 7 cm in height at sexual maturity. The average shell-on weight of frozen whelk varies from 45-100g.

Product Available / Frozen:

Frozen Cooked whole whelk in shell, Frozen cooked & cleaned whelk meat. Whelk products are graded by either their count per kilogram or grams per piece

Sensory Characteristics:

Whelk meat is lean and low in calories but rich in protein and iron. Whelk has a distinctive savory flavor and is considered a choice delicacy by many.

COOL: wild caught, UK, Canada, Iceland, Norway

Ingredients:

Whelk

Quality Control: HACCP

& CFIA approved



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