

**SRI LANKA STANDARD 1213 : 2001**

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**CODE OF PRACTICE FOR  
CRABS**

**SRI LANKA STANDARDS INSTITUTION**

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FOR CRABS**

**SLS 1213 : 2001**

**Gr. 18**

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## SRI LANKA STANDARD CODE OF PRACTICE FOR CRABS

### FOREWORD

This standard was finalized by the sectoral committee on Agriculture and Food products and was authorized for adoption and publication as a Sri Lanka Standard by the council of the Sri Lanka Standards Institution on 2001-05-22.

This standard is an adoption of Codex Alimentarius Commission/Recommended International Code of Practice for Crabs CAC/RCP – 28-1983. The text of CAC/RCP– 28-1983 was considered suitable for adoption as a Sri Lanka Standard without major changes.

The code of practice has been written for the use of those engaged in the crab industry. It contains technological and essential hygiene requirements for the preparation of high quality crab products and is based on long established and widely recognized good commercial practices.

Methods of handling and processing crab vary considerably depending on the species, the nature of the product and to some extent on the specific (traditional) custom in the country. It is not possible to consider each individual process in detail in a code of this type.

During the formulation of this code due consideration has been given to the relevant provisions made under the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder.

### 1 SCOPE

This code of practice applies generally to commercial crabs of the **Cancer** species, king crab related species (**Lithodes** and **Paralithodes**), swimming crabs (**Portunidae**), Geryon species and snow crab species (**Chionoectes**). It may also apply to other species which are similar in physical structure to the above mentioned. It contains the technological guidelines and the essential requirements of hygiene for harvesting, processing and handling of crabs at sea and on shore. No attempt has been made to identify regional practices. The technology of canning crab meat is not covered in this code.

### 2 REFERENCES

- SLS 614 Specification for potable water
  - Part 1 : Physical and chemical requirements
  - Part 2 : Bacteriological requirements
- SLS 902 Code of practice for canning of fish
- SLS 910 Limits for pesticide residues in food
- SLS 975 Code of hygienic practice for frozen fish