



AMERICAN LOBSTER IN PIECES

Homarus americanus

“Specialisti del VIVO”

COMMERCIAL NAME

American Lobster in pieces.

GENUS AND SPECIES

Homarus americanus.

PRESENTATION

Produced in pieces, raw and not individually packaged.

CATCH AREA

North-Western Atlantic Ocean, FAO 21.

CATCH METOD

Wild caught.

ALPHA-3 CODE

LBA.

FISHING GEAR

Pots and traps (FPO).

SIZE

450/900 g.

CELL MAINTENANCE AND SHIPPING

At temperatures below -18°C.

EXPIRATION

18 months.

CHEMICAL CRITERIA

Cadmium ≤ 0,50 mg/kg.

Mercury ≤ 0,50 mg/kg.

Lead ≤ 0,50 mg/kg.

Reg. UE 915/2023, CE 420/2011, UE 488/2014.

ALLERGENS

Crustaceans and products made with **crustaceans**.

PACKAGING

Kg 8/10 with variable weight

Waxed cardboard box 46x27x24 cm

Packages per row: 6

Total rows: 11

Total packages per pallet: 66



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

MICROBIOLOGICAL CRITERIA

Total mesophilic aerobes at 30° C ≤ 5x10⁵ UFC/g

Total coliforms ≤ 10² UFC/g

E.coli ≤ 10 UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci ≤ 50 UFC/g

Listeria monocytogenes ≤ 11/g

Reg. CE 1441/2007, CE 2073/2005

UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

