



ATLANTIC PINK SPINY LOBSTER

Palinurus charlestoni

“Specialisti del VIVO”

COMMERCIAL NAME
Atlantic Pink Spiny Lobster.

GENUS AND SPECIES
Palinurus charlestoni.

FEATURES
Whole product, raw and individually packaged in an envelope.

CATCH AREA
Central-Eastern Atlantic Ocean, FAO 34.

CATCH METHOD
Wild caught.

ALPHA-3 CODE
NHR.

FISHING GEAR
Pots and traps (FPO).

SIZE
500 + g.

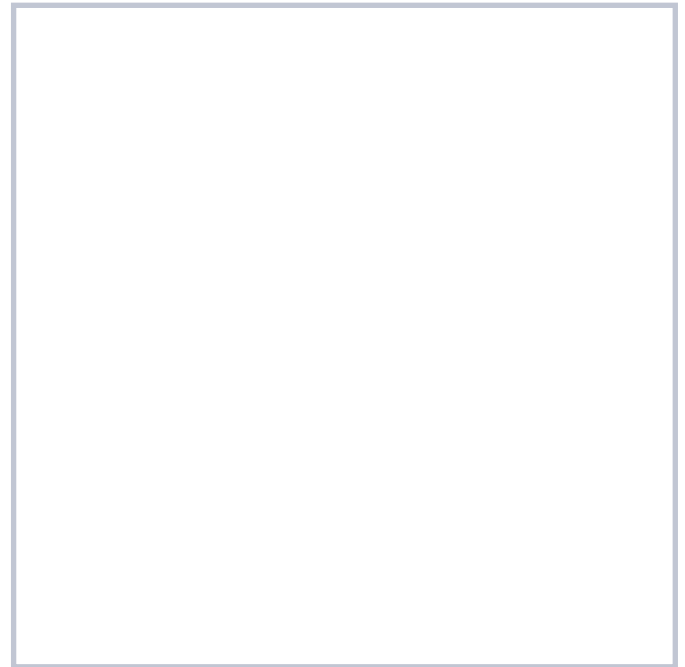
CELL MAINTENANCE AND SHIPPING
At temperatures below -18°C.

EXPIRATION
18 months.

CHEMICAL CRITERIA
Cadmium $\leq 0,50$ mg/kg.
Mercury $\leq 0,50$ mg/kg.
Lead $\leq 0,50$ mg/kg.
Reg. UE 915/2023, CE 420/2011, UE 488/2014.

ALLERGENS
Crustaceans and products made with **crustaceans**.

PACKAGING
6/8 kg with variable weight.
Polystyrene box 54x37x17 cm.
Packages per row: 4.
Total rows: 11.
Total packages per pallet: 44.



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 $30^{\circ} \leq 5 \times 10^5$ UFC/g.
Total Coliforms $\leq 10^2$ UFC/g.
E.coli ≤ 10 UFC/g.
Salmonella SPP absent in 25 g.
Coagulase positive staphylococci ≤ 50 UFC/g.
Listeria monocytogenes ≤ 11 /g.
CE Reg. 1441/2007, CE 2073/2005.

UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

