



CAPE ROCK LOBSTER

Jasus lalandii

“Specialisti del VIVO”

COMMERCIAL NAME

Cape Rock Lobster.

GENUS AND SPECIES

Jasus lalandii.

PRESENTATION

Whole product, raw and individually packaged in an envelope.

CATCH AREA

South-Eastern Atlantic Ocean, FAO 47.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

LBC.

FISHING GEAR

Pots and traps (FPO).

SIZE

280/800 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° C $\leq 5 \times 10^5$ 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

Reg. CE 1441/2007, CE 2073/2005

UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

