



CARIBBEAN SPINY LOBSTER

Panulirus argus

“Specialisti del VIVO”

COMMERCIAL NAME
Caribbean Spiny Lobster.

GENUS AND SPECIES
Panulirus argus.

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

CATCH AREA
Central-Western Atlantic Ocean, FAO 31.

CATCH METHOD
Wild caught.

ALPHA-3 CODE
SLC.

FISHING GEAR
Pots and traps (FPO).

SIZE
350/500 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° 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

