



# EUROPEAN LOBSTER IN PIECES

*Homarus gammarus*

“Specialisti del VIVO”

## COMMERCIAL NAME

European Lobster in pieces.

## GENUS AND SPECIES

Homarus gammarus.

## PRESENTATION

Produced in pieces, raw and not individually packaged.

## CATCH AREA

North-Eastern Atlantic Ocean, Central-North Sea,  
FAO 27.IV.b.

North-Eastern Atlantic Ocean, Western English Channel,  
FAO 27.VII.e.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

LBE.

## FISHING GEAR

Pots and traps (FPO).

## 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

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  $\leq 5 \times 10^5$  UFC/g

Total coliforms  $\leq 10^2$  UFC/g

E.coli  $\leq 10$  UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci  $\leq 50$  UFC/g

Listeria monocytogenes  $\leq 11$ /g

Reg. CE 1441/2007, CE 2073/2005

## UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

