



EUROPEAN LOBSTER

Homarus gammarus

“Specialisti del VIVO”

COMMERCIAL NAME

European Lobster.

GENUS AND SPECIES

Homarus gammarus.

PRESENTATION

Whole product, raw and individually packaged in an envelope.

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).

SIZE

400/1200 + 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

8/10 kg with variable weight
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

