

# EUROPEAN LOBSTER

*Homarus gammarus*

## 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  $\leq 0,50$  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

8/10 kg with variable weight  
Cardboard box 46x27x24 cm  
Packages per row: 6  
Total rows: 11  
Total packages per pallet: 66

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del VIVO"*



## 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

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
											
											
											
											