



JUMBO AMERICAN LOBSTER

Homarus americanus

“Specialisti del VIVO”

COMMERCIAL NAME
Jumbo American Lobster.

GENUS AND SPECIES
Homarus americanus.

PRESENTATION
Whole, raw, individually packaged and labeled product.

CATCH AREA
North-Western Atlantic Ocean, FAO 21.

CATCH METOD
Wild caught.

ALPHA-3 CODE
LBA.

FISHING GEAR
Pots and traps (FPO).

SIZE
900/4.500 + 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
15/20 kg with variable weight
Cardboard box 50x40x28 cm
Packages per row: 4
Total rows: 7
Total packages per pallet: 28



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

