



PINK SPINY LOBSTER

Palinurus mauritanicus

“Specialisti del VIVO”

COMMERCIAL NAME

Pink Spiny Lobster.

GENUS AND SPECIES

Palinurus mauritanicus.

ORIGIN

Mauritania, Marocco.

PRESENTATION

Whole product, raw and individually packaged in an envelope.

CATCH AREA

Central-Eastern Atlantic Ocean, FAO 34.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

PSL.

FISHING GEAR

Gillnets and similar nets.
Gillnets (GNS).

SIZE

300/1200 + 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

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° $\leq 5 \times 10^5$ 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

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

