

# PRE-COOKED AMERICAN LOBSTER MEAT

*Homarus americanus*

## COMMERCIAL NAME

Pre-cooked American lobster meat.

## GENUS AND SPECIES

*Homarus americanus*.

## PRESENTATION

Precooked frozen meat of American lobster tails, claws and elbows.

## CHARACTERISTICS

Cooked meat of shelled tails, claws and elbows.

## CATCH AREA

North-Western Atlantic Ocean, FAO 21.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

LBA.

## FISHING GEAR

Pots and traps (FPO).

## CELL MAINTENANCE AND SHIPPING

At temperatures below -18°C.

## EXPIRATION

24 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

Packs of 900 g each.

Cardboard box of 5.44 kg - 49x34x17 cm.

Packages per row: 8.

Total rows: 14.

Total packages per pallet: 112.

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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

*E.coli*  $\leq 1$  UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci  $\leq 100$  UFC/g

Reg. CE 1441/2007, CE 2073/2005

## UPDATED

REV. n°1 dated 25 / 05 / 2023

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

