



# PRE-COOKED AMERICAN LOBSTER MEAT

*Homarus americanus*

“Specialisti del VIVO”

### 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 ≤ 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

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.



### 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 ≤ 1 UFC/g

Salmonella SPP absent in 25 g

Coagulase positive staphylococci ≤ 100 UFC/g

Reg. CE 1441/2007, CE 2073/2005

### UPDATED

REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

### SEASONALITY \ AVAILABILITY \ FISHING PERIOD

