



SLIPPER LOBSTER

Scyllarides latus

"Specialisti del VIVO"

COMMERCIAL NAME

Slipper Lobster.

GENUS AND SPECIES

Scyllarides latus.

PRESENTATION

Whole product, raw and individually packaged in an envelope.

CATCH AREA

Central-Eastern Atlantic Ocean, FAO 34.
North-Eastern Atlantic Ocean, Seabed of the Azores, FAO 27.X.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

YLL.

FISHING GEAR

Pots and traps (FPO).
Trawls.
Gillnets and similar nets, gillnets (GNS).

SIZE

From 350 to 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° C $\leq 5 \times 10^5$ 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

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

