

# FAROER LANGOUSTINE

*Nephrops norvegicus*

## COMMERCIAL NAME

Faroer Langoustine.

## GENUS AND SPECIES

*Nephrops norvegicus*.

## CATCH AREA

North-Eastern Atlantic Ocean, Seabed of the Faroe Islands, FAO 27.V.b.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

NEP.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

XXL up to 5 pieces per kg.

XL 5/10 pieces per kg.

L 10/15 pieces per kg.

M 15/20 pieces per kg.

## MAINTENANCE IN TANK

Temperature from 4° C to 8° C.

Density from 1.024 a 1.026.

## 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**.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## PACKAGING

About 8 kg with variable weight.

Cardboard box 60x40x34 cm, containing 2 polystyrene boxes.

Langoustines are individually inserted into tubes in honeycomb separators.

Gel-pack, sponge towel, damp paper.

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## FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007.

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.

## UPDATED

REV. n°1 dated 25 / 05 / 2023

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

