

# IRISH LANGOUSTINE

*Nephrops norvegicus*

## COMMERCIAL NAME

Irish Langoustine.

## GENUS AND SPECIES

*Nephrops norvegicus*.

## CATCH AREA

North-Eastern Atlantic Ocean, Western English Channel,  
FAO 27.VII.e.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

NEP.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

01: 10 - 15 pieces per kg.  
02: 16 - 25 pieces per kg.  
03: 26 - 35 pieces per kg.

## MAINTENANCE IN TANK

Temperature from 4° C to 8° C.  
Density from 1.024 a 1.026.

## 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**.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## PACKAGING

4 kg with variable weight.  
PVC box 46x28x22,5 H  
Langoustines are individually inserted into tubes in PVC  
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°2 dated 25 / 05 / 2023

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

