



NORWEGIAN LANGOUSTINE

Nephrops norvegicus

COMMERCIAL NAME

Norwegian Langoustine.

GENUS AND SPECIES

Nephrops norvegicus.

CATCH AREA

North-Eastern Atlantic Ocean, Central North Sea, FAO 27.II.A.2.

CATCH METOD

Wild caught.

ALPHA-3 CODE

NEP.

FISHING GEAR

Pots and traps (FPO).

SIZE

- 2 4 pieces per kg.
- 4 8 pieces per kg..
- 8 12 pieces per kg. .
- 12 15 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

Polystyrene box:

- 2 4 Box of 25 Pieces ≈ 8 kg (45 H x 40 x 40 cm).
- 4 8 Box of 36 Pieces ≈ 6,5 kg (38 H x 40 x 40 cm).
- 8 12 Box of 49 Pieces \approx 5 kg (29 H x 40 x 40 cm).
- 12 15 Box of 98 Pieces \approx 6,5 kg (45 H x 40 x 40 cm).

Langoustines are individually inserted into tubes in honeycomb separators.

Gel-pack.

Sponge or paper towel, damp straw.

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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

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

