



SCOTLAND LANGOUSTINE

Nephrops norvegicus

COMMERCIAL NAME

Scotland Langoustine.

GENUS AND SPECIES

Nephrops norvegicus.

CATCH AREA

North-Eastern Atlantic Ocean, Central North Sea, FAO 27.IV.b.

CATCH METOD

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

4 kg fixed weight.

Polystyrene box 36x36x30 cm.

Langoustines are individually inserted into tubes in honeycomb separators.

Gel-pack, sponge towel, damp paper.

"SpecialistiVIVO"



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

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

UNAVAILABLE

WEDUCED AVAILABILTY

GOOD AVAILABILTY

EXCELLENT AVAILABILTY