

# AMERICAN LOBSTER

*Homarus americanus*

## COMMERCIAL NAME

American Lobster.

## GENUS AND SPECIES

*Homarus americanus*.

## CATCH AREA

North-Western Atlantic Ocean, FAO 21.

## CATCH METHOD

Wild caught.

## ALPHA-3 CODE

LBA.

## FISHING GEAR

Pots and traps (FPO).

## SIZE

Mix 450/650 g.

Chix 450/550 g.

Quarters 550/650 g.

Halves 650/750 g.

Xhalves 750/900 g.

## MAINTENANCE IN TANK

Temperature from 4° C to 8° C.

Density from 1.024 to 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

8 kg fixed weight.

Waxed cardboard 46x27x24 cm, with honeycomb separators.

Lobsters are individually packed in tubes, the claws are protected.

Gel-pack, sponge or paper 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

