

CANADIAN LOBSTER

Homarus americanus

COMMERCIAL NAME

Canadian 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 ≤ 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

8 kg fixed weight - Waxed cardboard 46x27x24 cm, with honeycomb separators.

15 kg fixed weight - Waxed cardboard 68x30x30 cm, with honeycomb separators.

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

Gel-pack, sponge or paper towel, damp paper.

"Specialisti del VIVO"



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

