

EUROPEAN LOBSTER

Homarus gammarus

COMMERCIAL NAME European Lobster.

GENUS AND SPECIES Homarus gammarus.

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

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

CATCH METOD Wild caught.

ALPHA-3 CODE LBE.

FISHING GEAR Pots and traps (FPO).

SIZE 400/600 g. 600/800 g. 800/1200 c

800/1200 g. 1200 + g.

MAINTENANCE IN TANK Temperature from 12° C to 15° C. Density from 1.027 to 1.029.

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.

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CE



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.

PACKAGING

10 kg fixed weight. Polystyrene box 78x39x22 cm. Lobsters are individually packed in tubes, the claws are protected. Gel-pack, sponge or paper towel, paper and/or damp straw.

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