

CAPE ROCK LOBSTER

Jasus lalandii

COMMERCIAL NAME

Cape Rock Lobster.

GENUS AND SPECIES

Jasus lalandii.

CATCH AREA

South-Eastern Atlantic Ocean, FAO 47.

CATCH METHOD

Wild caught.

ALPHA-3 CODE

LBC.

FISHING GEAR

Pots and traps (FPO).

SIZE

280/330 g.
330/400 g.
400/500 g.
500/600 g.
600/800 g.

MAINTENANCE IN TANK

Temperature from 12° C to 15° C.
Density from 1.027 to 1.029.

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

10 kg fixed weight - Polystyrene box 47x33x30 cm.
6 kg fixed weight - Polystyrene box 47x33x18 cm.
Gel-pack, sponge or paper towel, wet straw.

UPDATED

REV. n°1 dated 25 / 05 / 2023

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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.

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

