

EUROPEAN LOBSTER



PRODUCT DESCRIPTION

Product: Frozen european lobster	Scientific name: Homarus Gammarus
Ingredients: European Lobster	Allergens: Crustaceans.
Production method: Extractive fishing	Fishing gear: Pots and traps (FPO)
Country of origin: Canada	Fishing area: FAO-27.7 Atlantic Northeast.
Shelf life: 24 months after production date	Storage and maintenance: Keep frozen below -18°C

NUTRITION FACTS (x100 gr)

Energy: 372 kJ/89 kcal.	Proteins: 19 g.	Carbohydrates: 0.1 g	Sugars: <0.1 g
Fat: 0,9 g.	Saturated fat: 0,2 g.	Salt: 1.25 g.	

CHARACTERISTICS

Organoleptic characteristics

Color: Bluish	Olor: Typical of fresh lobster, without bad smell.
Texture: Firm but not hard	Taste: Delicate, characteristic of Lobster

Bacteriological standards

Aerobics count:	< 10 ⁶ cfu/g.	Staphylococcus aureus:	< 10 ² cfu/g
E. coli:	<10	Salmonella – Shigella:	Absent in 25 g.
Listeria monocytogenes.	Absent in 25 g.		

Formats

3 x 3 kg

Sizes (g/pc)

400-600; 600-800; 800-1000; +1000

Packaging

Inner packaging: Vacuum plastic bag.
Outer packaging (Master): Corrugated cardboard box.

Logistic data

56 Master/pallet