



FROZEN NORWAY LOBSTER ON BOARD



PRODUCT DESCRIPTION

Product: Norwegian lobster frozen on board.	Nombre científico: Nephrops Norvegicus.
Ingredients: Norway lobster and antioxidant E222 (sulphite).	Allergens: Crustaceans and sulphites.
Production method: Extractive fishing.	Art of fishing: Trawl nets.
Country of origin: Ireland.	Fishing area: FAO-27.7 Atlantic Northeast.
Shelf life: 24 months after production date	Storage and maintenance: Keep frozen below -18°C

NUTRITIONAL FACTS (x100 gr)

Energy: 311 kJ/73 kcal.	Proteins: 16.6 g.	Carbohydrates: 0.6 g.	Sugars: 0.2 g.
Fat: 0,5 g.	Saturated fats: 0,2 g.	Salt: 1.0 g.	

CHARACTERISTICS

Organoleptic characteristics

Color: Typical of the species.	Olor: Fresh, without any strange smell.
Taste: Characteristic of product.	Texture: Firm, Typical of Deep water norway lobster

Bacteriological standards

E. coli: <10 cfu/g.	Staphylococcus aureus: < 10 ² cfu/g	Salmonella – Shigella: Absent/ 25g
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Format/ Sizes

Formats:	Boxes 3 x 3 kg and 6 x 2 kg
Sizes (units/Box)	<6; 6-10; 10-15; 16-20; 21-30; 31-40; 41-50; 50-70; 60-80

Packaging	Logistic data	
Inner packaging:	Master Cartons	
Food quality film.	3 x 3 kg	60 Master/pallet
Outer packaging (Master):		
Cardboard box.	6 x 2 kg	66 Master/pallet