COOKED AMERICAN LOBSTER FROZEN IN SALT WATER

Product name : Cooked american lobster frozen in salt water
Scientific name : Homarus americanus
Presentation : Whole, cooked, frozen in salt water, popsicle bag Ingredient : Lobster, brine (water and salt)
Method of catch : Wild caught
Catching area : Atlantic, Northwest (FAO 21) Fishing gear : Pots and traps
Storage temperature : -18°C
Shelf life : 36 months

Size grade :	Net weight range :
275g	275-300g
300g	300-325g
325g	325-350g
350g	350-375g
375g	375-400g
400g	400-450g
450g	450-500g
500g	500-550g
550g	550-600g
600g	600-650g
650G	650-700g

IUCN Red List Status : Least Concern

PARAMETERS

Chemical criteria:

Lead : <0,5 mg/kg
Cadmium : <0,5 mg/kg
Mercury : <0,5 mg/kg

Microbiological criteria:

Aerobic plate count : <10 000 CFU/g
Escherichia coli : <1 CFU/g
Clostridium perfringens : <10 CFU/g
Salmonella : absence in 25g

ORGANOLEPTIC PROPERTIES

Visual aspect : Orange/red color – White meat
Smell : Characteristic of the species
Taste : Characteristic of the species
Texture : Characteristic of the species

PACKAGING

Packaging type : Polybags – 10 units per master (cardboard box)
- Complies with amended EC regulation 1935/2004
- Complies with amended EC regulation 10/2011

LABEL

Cooked american lobster frozen in salt water
Scientific name : Homarus americanus
Caught in Atlantic, Northwest (FAO 21)
Fishing gear : Pots and traps
Origin : Canada
Keep refrigerated at -18°C

Commercial name:
France : Homard américain
Spain : Bogavante americano
Italy : Astice americano

ELAFOOD