

FROZEN RAW LOBSTER MEAT

Product name : Frozen raw lobster meat
Scientific name : Homarus americanus
Presentation : Frozen, raw, bi-pack containing one tail and two knuckles and claws
Ingredient : Lobster
Method of catch : Wild caught
Catching area : Atlantic, Northwest (FAO 21)
Fishing gear : Pots and traps
Storage temperature : -18°C
Shelf life : 24 months
Size : 150g
IUCN Red List Status : Least concern

PARAMETERS

Criteria chimici :

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

Microbiological criteria:

Aerobic plate count : <100 000 CFU/g
Escherichia coli : <10 CFU/g
Coagulase positive staphylococci : <100 CFU/g
Clostridium perfringens : <10 CFU/g
Salmonella : absence in 25g

Nutrition facts (per 100g – supplier's data) :

Energy : 90 kcal
Protein : 18,8g
Fat : 0,9g
Carbohydrates : 0,5g Salt : 0,296g

ORGANOLEPTIC PROPERTIES

Visual aspect : Meat is off-white to orange/pink color
Smell : No objectionable odor
Taste : Delicate flavor indicative of the species
Texture : Surface intact, typical of the species



PACKAGING

Net weight : 20 lobsters x 150g = 3kg
Packaging type : Plastic bag (polyethylene) thermoformed : one vacuum packed one tail and one vacuum packed set of claws and knuckles.
- Complies with amended EC regulation 1935/2004
- Complies with amended EC regulation 10/2011

Nome commerciale:

France : Charbonnier
Spain : Bacalao negro de Alaska
Italy : Carbonaro dell'Alaska