

AMERICAN LIVE LOBSTER

Product name : American live lobster
Scientific name : Homarus americanus
Presentation : Live
Ingredient : Lobster
Method of catch : Wild caught
Catching area : Atlantic, Northwest (FAO 21) Fishing gear :
Pots and traps
Storage temperature : 2°C to 4°C

Size :
Chix (450-565 grams) Quarters (525-675 grams) C/Q
Mixed (400-670 grams) Halves (630-900 grams) Se-
lect(800-1400grams) Large Select 1.4 – 3 kg

IUCN Red List Status : Least Concern

PARAMETERS

Chemical criteria:

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

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

Energy : 89 kcal
Protein : 19g
Fat : 0,9g
Carbohydrates : 0g
Salt : 0,49g

ORGANOLEPTIC PROPERTIES

Visual aspect : Firm to hard shell. No substantial carapace fault, damage or shell disease. Color of shell depends on the area of catch and may vary from brown, reddish, green to dark blue.

Smell : No strong odor
Both claws should be present as well as antennas and walking legs.



PACKAGING

Net weight :
- 4kg (chix/quarters/mixed/halves)
- 8kg (all sizes)

Packaging type : Wax cardboard box
- Complies with amended EC regulation 1935/2004

Refrigerant : Gelpack

LABEL

Scientific name : Homarus americanus
Caught in Atlantic, Northwest (FAO 21)
Fishing gear : Pots and traps
Origin : USA - Canada
Keep refrigerated at 2°C to 4°C

Commercial name:

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