

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