



Last Update
11/07/2018

PRODUCT SPECIFICATION

Product name:	LOBSTER MEAT UHP T+CK MSC 140-160g VAC 15pc
Scientific name:	<i>Homarus americanus</i>

I. Product description

Ingredients:	Lobster (<i>Homarus americanus</i>)	
Bones:	N/A	
Skin:	N/A	
Glaze %: related to gross weight	N/A	
Portion size:	Unglazed weight:	140-160g
	Glazed weight:	N/A
	Dimensions (LxWxH) in mm: Count	N/A 15pc / carton
Color:	Meat : white/pink	
Condition of product:	Raw	
Other:	<p>Passed through high pressure process.</p> <p>This product comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org</p>	

Freezing condition:	Vacuum Packed
Freezing method:	Blastfreezer / Nitrogen freezer

Product of:	Canada
Fishery / Aquaculture	Fishery
Catching Method	Pots & traps
FAO/Country	N-W Atlantic

Store temperature:	-18	°C
Shelf life:	Min 12 months upon delivery	

ORGANOLEPTICAL	
Smell:	Fresh, typical for product
Taste:	Fresh, typical for product
Texture:	Fresh, typical for product
Metal detected:	yes

NUTRITIONAL VALUE (PER 100g)					
Energy:	70,6	kcal	Sodium	0,47	g
Energy:	298,8	kJ	Water	83,70	g
Total fat content:	1,00	g	Total Unsaturated fat:	0,80	g
Total Saturated fat:	0,20	g	Dietary fibers	0,00	g
Carbohydrates	0,50	g	Omega 3	86,00	mg
Sugars	0,10	g	Omega 6	5,00	mg
Proteins	14,90	g	Omega 3 / Omega 6	17,20	
Salt	1,18	g			

Fish and fish-based products are products of nature. Nutritional values may vary according to season, sex and age. The above data are average values, retrieved from databases and are of indicative/approximative value only.

MICROBIOLOGICAL			
		TARGET	TOLERANCE
Total aerobic bacteria	cfu/g	<100.000	1.000.000
<i>E. coli</i>	cfu/g	<10	100
<i>Enterobacteriaceae</i>	cfu/g	<500	5 000
<i>Staphylococcus aureus</i>	cfu/g	<100	500
<i>Salmonella spp. (/ 25g)</i>	cfu/g	Absent	Absent
<i>Listeria monocytogenes</i>	cfu/g	Absent /25g	100
Yeasts	cfu/g	<100	1.000
Moulds	cfu/g	<100	1.000

PHYSICO-CHEMICAL FEATURES		
	TARGET (mg/100g)	REJECT (mg/100g)
Total volatile base (TVB-N) :	35	0

Heavy metals	Lead (Pb): max.	0,5	mg/kg
	Mercury (Hg): max.	0,5	mg/kg
	Cadmium (Cd): max.	0,5	mg/kg
OTHER : According to Belgian/ EU law			

GMO-free product
Goods are completely free of antibiotics

Allergens		
Material	Present	Description
Crustaceans	Yes	100% Lobster

The definition of the parameters as well as the sampling plan, examination and analysis of the goods will be according to the most recent available version of the Codex Alimentarius. All products are in accordance with the latest Belgian and EU legislation.

Not all suppliers of Pittman Seafoods are IFS certified.
Pittman Seafoods merchandises only products from suppliers approved by Pittman based on GFSI certification (IFS, BRC, FSSC 22000,...), written questionnaire and / or audits.

ADDITIONAL INFORMATION

<p>055120015M</p> <p style="text-align: right;">LOBSTER MEAT UHP T+CK MSC 140-160g VAC 15pc</p>

II. PACKAGING

Content

Net weight glazed (g)		Min	
Net weight unglazed (g)	15x140-160g	Min	

PACKAGING DIMENSIONS

Master carton	Weight (g)	250
	LxWxH (mm)	390x250x90
Wax carton	Weight (g)	0
	LxWxH (mm)	
Inner bag	Weight (g)	0
	LxW (mm)	
Individual PACKAGING	Weight (g)	6
	LxW (mm)	

PALLETS	EURO
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All packaging materials are food grade (*cf.* latest recent EU legislation)

Number of layers on a pallet	16
Number of boxes on a layer	9
Number of boxes on a pallet	144
Height of the pallet (incl. pallet) in cm:	174

*PACKAGING dimensions and palletising may vary.

LABEL INFORMATION (minimum information on the label)

- » Product name
- » Product description
- » Unit of measure
- » Production date
- » Best before date
- » Origin
- » Catching area + FAO
- » "To store at -18°C"
- » "Once thawed, do not refreeze"

EAN CODE	Individual PACKAGING:	5425026421816
	Master carton:	5425026427191

III. INTRASTAT CODE

0306129099