

LOBSTER | SPLIT SMALL CHIX 446/536

COMPANY DETAILS			
Name	Original Gourmet S.L.	Website	premiumshellfish.com
Address	Pol. Ind. Francolí parc 26 nau 3	Email	calidad@premiumshellfish.com
Town	Tarragona		(For + info see page 4)
Country	Spain	HR No.	<div style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;"> ES 40.21665/T CE </div>
Tax ID No. (NIF)	B43795657		
Telephone	+34 902 100 277		

IMAGES OF THE PRODUCT



NAME	CODE	EAN 13 pack
SPLIT SMALL CHIX	19000006	8437009940853
CASHIER CODE	EAN 13 piece	
(01)18437009940850 (10) BATCH (15)YYMMDD	8437009940082	

INFORMATION AND DESCRIPTION

Product name	High pressure processed lobster
Species	<i>Homarus Americanus</i>
Fishing gear	Extractive FPO
Fishing area	FAO21
Origin	Canada
Format	6 half lobsters with shell per pack
Description of the content	6 half lobster with shell and claw inserted in the head cavity

CONDITIONS, BEST-BEFORE DATE AND CONSERVATION

Best –before date	24 months from freezing date
Conservation and transport	Storage temperature -18°C
	Deep-frozen product
	Once thawed do not refreeze

INGREDIENTS

Raw lobster meat, 100% natural, without additives or preservatives

INFORMATION REGARDING FOOD ALLERGIES
Allergen information
Presence of ingredients according to annex V of RD 1334/1999 and R CE 1169/2011

Does it contain allergens?		YES	
Gluten			Fish
Eggs and derivatives	x		Crustaceans and derivatives
Soybeans and products thereof			Peanuts
Dried fruits			Milk and derivatives (including lactose)
Mustard			Celery
Sulphites			Sesame
Molluscs and derivatives			Lupines and derivatives

According to R CE 1169/2011	Nutritional values per 100 g of product
Energy value:	349,597Kj /83,50Kcal
Fats	1,70g
Of which saturated	0,24g
Carbohydrates	0,70g
of which sugars	0g
Proteins	15,90g
Salt	1,3g

ORGANOLEPTIC ANALYSIS STANDARDS OF FINISHED PRODUCT

PARAMETER	DESCRIPTION
Flavour	Sweet to slightly salty
Smell	Seaweed/ slightly fish / neutral
Texture	Firm meat
Colour	White / orange / red






ANALYSIS OF FINISHED PRODUCT
MICROBIOLOGICAL STANDARDS

PARAMETER (*RCE 2073/2005)	LIMITS
*Mesophilic aerobic	10,000 cfu/g
*Enterobacteriaceae	1,000 cfu/g
Staphylococcus Aureus	<20
*Salmonella spp	Absence
*Listeria monocytogenes	Absence

PACKING DETAILS	
PRIMARY PACKING (in direct contact with the food product)	Vacuum thermoforming packing
SECONDARY PACKING ①	PP plastic container with Peel Off top
PACKAGING DETAILS	2 packs per box (pack with 6 units)
NET WEIGHT	± 948 g
AVERAGE PIECE WEIGHT	± 158 g
BOX SIZE ②	A = 165 mm B = 300 mm C = 400 mm



PALLETISATION	
EURO PALLET SIZES	A = 1.800 mm
	B = 800 mm
	C = 1.200 mm
Characteristics	8 boxes per layer
	10 boxes high
	Total: 80 boxes

CONTACTS	
<p>To place orders or know their status...</p>  <p>ORDERS AND LOGISTICS: Lluís Mestres sales@premiumshellfish.com</p>	<p>For marketing issues related to corporate image and registration and deregistration from mailings</p>  <p>MARKETING AND COMMUNICATION: Sílvia Muñoz silvia@premiumshellfish.com</p>
<p>If you have queries on how our products are prepared...</p>  <p>R&D: Adrià Mestres chef@premiumshellfish.com</p>	<p>For quality and product technical data sheets</p>  <p>QUALITY DEPARTMENT: calidad@premiumshellfish.com</p>
<p>For accountancy and billing issues</p>  <p>ADMINISTRATION: Montse Blanch administracion@premiumshellfish.com</p>	