

## LOBSTER | HEADS

COMPANY DETAILS			
<b>Name</b>	Original Gourmet S.L.	<b>Website</b>	premiumshellfish.com
<b>Address</b>	Pol. Ind. Francolí parc 26 nau 3	<b>Email</b>	calidad@premiumshellfish.com
<b>Town</b>	Tarragona		(For + info see page 4)
<b>Country</b>	Spain	<b>HR No.</b>	
<b>Tax ID No. (NIF)</b>	B43795657		
<b>Telephone</b>	+34 902 100 277		

### IMAGES OF THE PRODUCT



NAME	CODE	EAN 13 pack
<b>LOBSTER HEAD</b>	50000005	8437009940846
CASHIER CODE		
(01)18437009940843 (10) BATCH (15)YYMMDD		

### INFORMATION AND DESCRIPTION

<b>Product name</b>	Lobster head
<b>Species</b>	<i>Homarus Americanus</i>
<b>Fishing gear</b>	Extractive FPO
<b>Fishing area</b>	FAO21
<b>Origin</b>	Canada
<b>Format</b>	1 box with 5Kg of Lobster heads
<b>Description of the content</b>	Lobster heads with viscera, processed by high pressure. Product IQF frozen. Without glazing

### CONDITIONS, BEST-BEFORE DATE AND CONSERVATION

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

### INGREDIENTS

Whole lobster heads with viscera and soft tissue

**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		<b>Crustaceans and derivatives</b>
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
<b>Energy value:</b>	349,597Kj /83,50Kcal
<b>Fats</b>	1,70g
Of which <b>saturated</b>	0,24g
<b>Carbohydrates</b>	0,70g
of which <b>sugars</b>	0g
<b>Proteins</b>	15,90g
<b>Salt</b>	1,3g

**ORGANOLEPTIC ANALYSIS STANDARDS OF FINISHED PRODUCT**






PARAMETER	DESCRIPTION
Flavour	Sweet to slightly salty
Smell	Seaweed/ slightly fish / neutral
Texture	Shell and viscous parts
Colour	Yellow / green yellowish

**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	
<b>PRIMARY PACKING (in direct contact with the food product)</b>	Vacuum thermoforming packing
<b>SECONDARY PACKING ①</b>	PP plastic container with Peel Off top
<b>NET WEIGHT</b>	1 bag of 5Kg
<b>BOX SIZE ②</b>	A = 120 mm B = 300 mm C = 400 mm
 	

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