

LOBSTER | DUO QUARTERS 591/680

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
DUO QUARTERS	59168006	8437009940921
CASHIER CODE	EAN 13 unit	
(01)18437009940928 (10) BATCH (15)YYMMDD	8437009940068	

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 Duo Quarters 591/680 (1 tail + 2 claws) per pack
Description of the content	6 Duo Quarters 591/680 = 6 tails + 12 claws

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	858 - 1.020 g
AVERAGE PIECE WEIGHT	143 - 170 g
BOX SIZE ②	A = 120 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
	13 boxes high
	Total: 104 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>	