



A-81 Finished Product Specification

Issue Date: June 15, 2021

Supersedes Date: NEW

Approved By: QC Manager

Version #: 1.0

Product Description

Frozen Cooked Lobster Meat (*Homarus americanus*)

Ready to eat – thawed prior to consumption.

Sizes/Contents

Frozen Cooked Lobster Meat (Claw and Knuckle) in 1lb or 2lb vacuum pack bag (12 lb master)

Ingredients

Water, Salt

Nutritional Fact Table

Nutrition Facts	
Valeur nutritive	
Per (100 g)	
pour (100 g)	
Calories 90	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 1 g	1 %
Saturated / saturés 0.2 g	1 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 19 g	
Cholesterol / Cholestérol 145 mg	
Sodium 490 mg	21 %
Potassium 225 mg	5 %
Calcium 100 mg	8 %
Iron / Fer 0.3 mg	2 %
*5% or less is a little, 15% or more is a lot	
*5% ou moins c'est peu, 15% ou plus c'est beaucoup	



Quality Attributes

Not tainted, decomposed or unwholesome.

Acceptable

No rancid odour. Not tainted, decomposed or unwholesome.

Unacceptable

Rancid odour. Tainted, decomposed or unwholesome.

Packing and Coding

Packaged in a vacuum pack bag inside a plastic liner, inside a cardboard master (12 x 1lb or 6 x 2lb), strapping, labelled, palletized, and shrink wrapped.

Coding for all is Julian date code, best before date and/or customer requirements.

Storage Recommendations/Shelf Life

Keep Frozen, freeze $\leq -18^{\circ}\text{C}$ for maximum 2 years from date of production.

Palletizing & Shipping

100 cases/pallet = 1200lbs

Ship frozen $\leq -18^{\circ}\text{C}$

Microbiological and Chemical Limits

Total Aerobic Count $<10,000/\text{g}$

Total Coliforms $<10/\text{g}$

Escherichia Coli $<1/\text{g}$

Staphylococcus Aureus $<20/\text{g}$

Salmonella spp. Absent/25g

Listeria spp. Absent/25g

Allergens

Shellfish (crustaceans)

Claims

None

Prepared and Approved By: _____

Date: _____