



## Frozen Whole Cooked Lobster Specification

Issue Date:

Supersedes Date: NEW

Approved By:

Version #: 1.0

### Product Description

**Frozen Whole Cooked Lobster** (*Homarus americanus*)

Ready to eat – thawed prior to consumption or can be boiled after thawing to re-heat prior to consumption.

### Sizes/Contents

Frozen Whole Cooked Lobster in 12lb master.

### Ingredients

None

### Nutritional Fact Table

Nutrition Facts	
Valeur nutritive	
Per (100 g)	
pour (100 g)	
<b>Calories 90</b>	% Daily Value*
<b>Fat / Lipides 1 g</b>	1 %
Saturated / saturés 0.2 g	1 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 0 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 19 g</b>	
<b>Cholesterol / Cholestérol 145 mg</b>	
<b>Sodium 490 mg</b>	21 %
Potassium 225 mg	5 %
Calcium 100 mg	8 %
Iron / Fer 0.3 mg	2 %
*5% or less is a little, 10% or more is a lot	
+5% ou moins c'est peu, 10% 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 LME branded boxes, packed tightly inside a cardboard master 12lb, strapping, labelled, palletized.

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

32 cases/pallet = 384 lbs


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

### Microbiological and Chemical Limits

**Total Aerobic Count** <10,000/g

**Total Coliforms** <10/g

**Escherichia Coli** <1/g

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Staphylococcus Aureus <20/g	
Salmonella spp. Absent/25g	
Listeria spp. Absent/25g	
<b>Allergens</b>	<b>Claims</b>
Shellfish (crustaceans)	None

Prepared and Approved By: \_\_\_\_\_

Date: \_\_\_\_\_