

PRODUCT SPECIFICATION

PRODUCT DESCRIPTION: Fresh, Lobster Meat, Cooked

Pack size: 1 x 2 lbs.

Net Weight per box: 2 lbs

Gross Weight per box: 2 lbs

Approved Specie: Homarus Americanus

Country of Origin: United States

Catch Method: Wild



PRODUCT INFORMATION:

Product Information: Raw materials of lobster, Homarus Americanus Maine/ North Atlantic/ USA Lobster. Ingredients: Lobster, Salt.

Shelf Life: 10 days from production date

Shipping Requirements: This product shall be shipped and stored in a clean, dry environment under mechanical refrigeration to ensure maintenance of product temperatures 0 degree F or below. Documents accompanying each shipment shall indicate production date and unique lot code.

PROCESSING REQUIREMENTS

Net Weight: The fill weight shall not be less than the declared net weight.

Dehydration: There shall be no dehydration in the product.

Decomposition: There shall no decomposition in the product.

Pack Composition: Vacuum pack bag. Maine Seafood Ventures allows 10% broken claw in all its pack

Packing: Meat shall be soaked in a 5% salt brine solution for 15 minutes and allowed to drain for 15 minutes to remove excess liquid. The product shall be free from processing debris and all forms of foreign materials. The texture shall be moist and tender. There shall be no extraneous odors in the product. The 2 lb. bags (2 mil. bag 8" x 10") are placed in an iced Styrofoam insulated box..

Ingredients: Lobster, Salt

Additives: none allowed.

Food Safety Programs:

HACCP program: All plants must have an HACCP plan in place, with sections addressing SSOP’s and hazardous analysis done, with periodical review in place. All products shall be processed in accordance with U.S FDA Regulations, Title 21 CFR, in compliance with Seafood HACCP Requirements (Part 123) and under strict sanitary conditions in accordance with the Good Manufacturing Practices (Part 110) .

Traceability: Documentation must be made available upon request. Processor must be able to demonstrate origin of each shipment received. Production code is mandatory.

High Risk sanitary Zones: Sanitary Zones are required for production of high risk Items to avoid cross contamination from low risk to high risk zones. Proper sanitation and procedures must be in place to manage this.

Allergens: A review of the potential for any of the allergens to enter the product must be conducted and controlled when necessary to prevent cross contamination.

Allergens of concern: Eggs, Fish, Shellfish, Peanuts, Soy, Sulfites, Wheat, Milk, Tree Nuts, Seeds

Potable water usage: All processing facilities shall have available upon request yearly inspection certificates and/or laboratory analysis reports for potable water.

PRODUCT ATTRIBUTES:

Finished Product

Microbiological Standards	n	C	<u>m</u>	M
Aerobic Plate Count	5	3	1.0 x10 4	5.0 x 10 4
Coliforms	5	2	100	200
E. coli	5	0	<3	-
Salmonella	5	5	<10	-
Vibrio spp.	5	3	100	200

N= Number of sample units

C= Number of samples which fall between m and M.

m= Target number of bacteria per gram.

M= Maximum number of bacteria per gram. No samples may exceed this number

LABELING AND CODING REQUIREMENTS:

Master carton construction, dimension, artwork and labeling shall meet all requirements as specified by Maine Seafood Ventures, and shall legibly include the following:

Labeling: All boxes/label will be marked with the following information

Product Name
Product Description
Portion Size/Inner Pack configuration
Product Date
Plant Code
Net Weight
Country of Origin
Harvest Method: Wild-Caught
Ingredients
Allergens

LABELING EXAMPLE:

Maine Seafood Ventures	
340 Pine Point Road Scarborough, ME 04074	
Claw, Knuckle Meat	
2 lbs NET	
(Ingredients: fresh picked lobster meat rinsed in salt water)	
CFN 3009716080	
Lot Code: xxxxxx	Production Date:
Product of USA, Wild Caught	Expiration Date:
This package contains lobster meat, a known shellfish allergen, and may contain naturally occurring sulfites.	

PACKAGING:

The product shall be packed in 12 lb. Styrofoam cases with six two pound breathable vacuumed bags, 2 Mil. Bag 8"x13".

Weight: 12 lbs net weight case

Units per case: 6 (2 lb.) bags per case