PRODUCT SPECIFICATION

PRODUCT DESCRIPTION: COOKED WHOLE FROZEN

Pack size: 1 x 10 lbs.

Net Weight per box: 10 lbs

Gross Weight per box: 12 lbs

Approved Specie: Homarus Americanus

Country of Origin: United States

Catch Method: Wild



PRODUCT INFORMATION:

Product Information: Lobsters are packed to achieve a weigh of 10 lbs. per inner waxed carton.

Shelf Life: 24 months after freezing date

Shipping Requirements: KEEP FROZEN: Product must be maintained below -18C (0 F) during storage and shipment. All shipments must be accounted with identified code list and available upon request.

PROCESSING REQUIREMENTS

Raw Material Characteristics:

- 1. Live lobster only meeting FDA regulations.
- 2. Only live and health lobsters are processed in facility, others are culled out and discarded. No dead, decomposed, gaffkemia affected, tainted or unwholesome lobsters are permitted.

Process:

- 1. All shipments are inspected upon arrival before butchering; all lobster are visually inspected before being processed by handlers.
- 2. Depending on customers request lobsters are netted 12" red polypropylene sock net) if requested.

Freezing:

Through the brine freezer the product is then transported to the blast freezer to ensure minimal internal core temperature of -18 C is achieved.

Packing:

Lobsters are to be laid out in one row with the sides up with the placement of the claws alternated per lobster starting at the end panel of the inner box.

Ingredients: Lobster

Additives: none allowed.

Grading/Sizing:

If required, lobster are graded by use of mechanical means into various size lots, the grader will also lot each carton to 10 lb. desired wt. approx.

Food Safety Programs (HACCP Controls):

Critical Control Point #1: Lobster is cooked to an internal temperature of 176F (80C) to destroy naturally occurring pathogens.

Critical Control Point #2: Lobster is cooled in a water bath to a temperature of 69F (<20C) in 20 minutes. Processing to Brine Freezer occurs in less than 6 hours.

Organoleptic:

Color and appearance-White color without translucent (undercooked) areas.

Odor-Characteristics of cooked frozen lobster.

Texture- Meat texture is characteristic of cooked frozen lobster.

Flavor- Characteristic of cooked lobster.

LABELING AND CODING REQUIREMENTS:

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

Cooked Whole

CHIX

Frozen

10 lbs NET(4.54 kg)

This package contains lobster meat, a known shellfish allergen, and may contain naturally occurring sulfites.

Product of USA, Wild Caught

CFN 3009716080

LPL 84

DATE:

LOT CODE:

BEST IF USED BY:

BOX DIMENSION:

Inner Bag

Food grade poly bag 4 mm

Shipping/handling

Frozen products shall be held and maintained at or below 0 F (-18 C) throughout all phases of shipping and distribution. Containers shall be pre-chilled prior to loading.

Pallet Arrangement

6 Masters per tie22 high132 masters per pallet1320 lbs. net