

PRODUCT SPECIFICATION

PRODUCT DESCRIPTION: FROZEN LOBSTER TAILS

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: Canada, United States

Catch Method: Wild



PRODUCT INFORMATION:

Product Information: Frozen raw American lobster tails, glazed and packed in 10 lb. box on food grade mesh layers, size ¾ oz.

Shelf Life: 24 months after freezing date/production 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 to be used for processing.
3. All shipments are inspected upon arrival before butchering; all lobster are visually inspected before being processed by handlers.

Process:

Processed from live lobster, minimum body length must be 3 ¼ inches, lobster tails are separated from body, washed from purge, vein and body stain/gut removed, then graded and weight in 10 pounds trays to be brine frozen. Tails must be weighted before freezing step. Then brine frozen tails are glaze to a 6%

minimum. Product is finally packed into clear poly bags inside a 10 lb. carton master. Product must be stored at or below -18C (0 F).

Packing:

Top carton cover over a carton base containing the tails, each layers of fingered tails standing on a mesh net to avoid breaking during shipping. The top row should appear full and even. A strap or tape overlaps the two part case to keep integrity.

Ingredients: Lobster, Salt

Additives: none allowed.

Grading/Sizing:

Target: For size range: 100% of tails must be within specified range, or for single digit size:90% be between .3 oz below and .5 oz above specified size.

Tolerance:

Max 5 %-below lower limit, never lower than .5 oz.

Max 5%-above higher limit

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) . Canadian facilities must have a quality Management program (QMP) and be approved for export in the USA.

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	Target	Reject
Aerobic Plate Count	<500,000cfu/g	5x10(6) cfu/g
Coliforms	<500cfu/g	<1000/g
E. coli	<10cfu/g	
Salmonella	Not Detected/ 25g	
Vibrio spp.	Not Detected/ 25g	

Chemical Standards

Mercury	1ppm
Lead	1.5 ppm
Cadmium	3 ppm
Arsenic	76 ppm
Nickel	70 ppm
Chromium	12 ppm
Chlordecone	.3 ppm

Quality Attributes

Attribute	Definition	Tolerance	Method
Net Weight	All boxes must meet or exceed the declared net frozen weight, glazed removed	No Bags < stated wt	Net Wt.
Count/Size	The tails sizes must meet the declared count	Grading/sizing	Calculation
Color	White color, translucent. No tails shall have dark orange or green or gray other abnormal color. Light off color permitted if not associated with off odors.	Light off color 10% by count	Visual
Appearance	Body parts-tails, flippers, etc. broken away from body	2 loose body parts per 10 lbs.	Visual
Odor	Indicative of species. No decomposition, no off odors and no rancidity.	None allowed	Olfactive
Texture	Firm texture once cooked, no mushy dried or jelly texture.	None allowed	Visual
Flavor	Characteristic of cooked lobster No rancid or off flavor.	Not as defect	Taste
Viscera	Gill, gut,roe, hearth,entrails, cartilage,any greater than 10 m.	10% of tails max. none excessive	Visual
Cracks	Broken shell, with or without overlapping punctured or broken open shells	None allowed	Visual
Defective lobsters at butchering	Dead, non reactive or exhibiting off odors at butchering	None allowed	Visual
Discoloration	Black grey or brown color in flesh, green stains, dark orange	None allowed	Visual
Dehydration	Flesh or shells affected by dehydration	None allowed	Visual
Holes	Punctured shell exposing meat	None allowed	Visual

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		
Frozen Lobster		4 OZ.
Tails		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:

Box dimension 11 ¾ x 15 x 15

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:

9 boxes per tier

13 tiers high

117 boxes per pallet

1170 lb. Net/1404 lb. Gross Weight