

Print Date: 21-11-2023

Product Specification

Nordic Seafood Item No.	6016104			Date	28.09.2023
Product Name	MSC American Lobster tails shell-on raw		Lot	BARG_22/007	
HS Customs Code.	0306129010		Appr. No	CA-2570	
Scientific Name		Extended desc.		,	NW (10 lbs) IOE 4 E oz
	Homarus americanus			4.54 Kg	R NW (10 lbs) IQF 4-5 oz
Origin/catch method		Packaging type			
Caught/farmed in	21: Atlantic, Northwest	Product type			BOXES
Catch methods	Traps - Pots	Count /Size			4-5 OZ
Production methods	CATCH_MARINE	Preparation status			RAW
Processed in	CA	Net Weight:			4.54 KG
Final Packing Country	CA				
Ingredients					
•)(Homarus americanus). Pallet info: 6 t stacked on height): Actual height of pallet: 1970 mm.				
Outer/Secondary Packaging		Pallet Types		UK 100x12	0 EU 80x120
Outer LxWxH (mm)	380X330X140	Colli per laver			6
Gross Weight	5.340	Colli per Pallet			88
Cardboard Weight (g)	420	Pallet Height (mm)			1.970
Plastic Weight (g)	75	Pallet wt. (KG)			492
EAN	5702008231343				
Inner/Primary Packaging		Shelf life at -18C (i	n days from)		
Outer LxWxH (mm)	0X0X0	Production date			720
Gross Weight		Delivery (Customer)			180
Cardboard Weight (g)					
Plastic Weight (g)		Brand			
EAN		Language/ISO Code			DA-DE-EN-IT
Nutritive information per 100 g		Allergens		_	
Energy (Ki/Kcal)	356/90	Celery		Molluscs	
Fat (g)	0.9	Gluten		Mustard	
- of which saturated fat (g)	0.2	Crustaceans X		Nuts	
Carbohvdrate (g)	0.0	Eggs		Peanuts	
- of which sugars (g)	0.0	Fish		Sesame seeds	
Fiber (g)	0,0	Lupin		Soya	
Protein (g)	19.0	Milk		Sulphur dioxic	le
Salt (g)	0.74				
Sodium (g)	0.296				
The results are average and may vary if individu Data source:	www.seafoodsource.com				
	www.scaroousource.com				
Claims on packaging/lables		Micro standards		Salmonolla Listori	a M. Vibrio
Kevhole Symbol		TVC (cfu/g) 500.000	100 -	Salmonella Listeri Neg/25g	a M Vibrio
MSC/ASC	X		apply to the EU regula	l	
Organic	./2222				
GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified ingredients and/or raw materials. Further we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives – if such use or presence triggers GMO labelling according to EU regulation 1829/2003. Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S					