

EUROPEAN LOBSTER

Homarus gammarus

COMMERCIAL NAME

European Lobster.

GENUS AND SPECIES

Homarus gammarus.

CATCH AREA

North-Eastern Atlantic Ocean, Central-North Sea,
FAO 27.IV.b.

North-Eastern Atlantic Ocean, Western English Channel,
FAO 27.VII.e.

CATCH METOD

Wild caught.

ALPHA-3 CODE

LBE.

FISHING GEAR

Pots and traps (FPO).

SIZE

400/600 g.

600/800 g.

800/1200 g.

1200 + g.

MAINTENANCE IN TANK

Temperature from 12° C to 15° C.

Density from 1.027 to 1.029.

CHEMICAL CRITERIA

Cadmium ≤ 0,50 mg/kg.

Mercury ≤ 0,50 mg/kg.

Lead ≤ 0,50 mg/kg.

Reg. UE 915/2023, CE 420/2011, UE 488/2014.

ALLERGENS

Crustaceans and products made with **crustaceans**.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

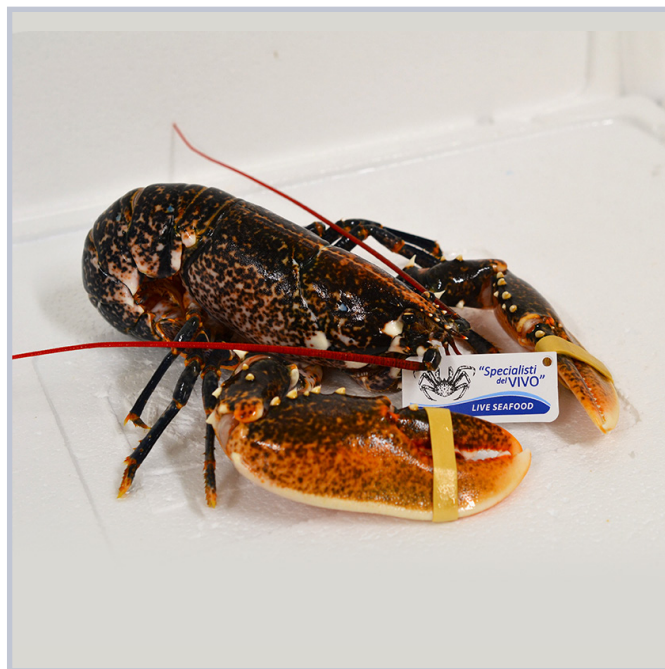
10 kg arrival box.

Polystyrene box 78x39x22 cm.

The claws are protected.

Gel-pack, sponge or paper towel, paper damp.

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FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: [Reg. CE2073/2005](#), [UE915/2023](#), [CE1441/2007](#).

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

ENVIRONMENTAL LABEL

	OUTSIDE		INSIDE			
	CASE + LID POLYSTYRENE	STRAPPING		PAPER TOWEL	SPONGE	GEL PACK
what is it	 06 PS	 05 PP		N 24-39	 07 O	
where do i throw it	PLASTIC	PLASTIC		PAPER	PLASTIC	WASTE

CHECK YOUR MUNICIPALITY'S REGULATIONS FOR WASTE MANAGEMENT

UPDATED

REV. n°1 dated 01/01/2026

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

