Cooked Frozen HPP
Leg Meat – 2lbs.

Species: *Homarus americanus*

Country of Origin: United States of America

Method of Harvest: Wild-Caught; Lobster Traps

Storage/Shipping Temp: 0º F (- 18º C)

Frozen Shelf Life: 2 years from production date

Dry Pack: No brine or additives

Allergens: Shellfish (Lobster)

Preparation: Keep frozen until ready to use. Thaw under refrigeration. Once thawed, remove from bag and use immediately.

Bag Net Weight	Bag Dimensions	Case Net Weight	Case Dimensions
2 lbs. (907 g)	8” x 12” (20.32cm x 30.48cm)	12 lbs. (6 x 2lbs.) 99 cases/pallet	15.5” x 12” x 5” (39.37cm x 30.48cm x 12.7 cm)

Labeling Requirements:	Packaging Requirements:
Product Name Net Weight Country of Origin Ingredients Harvest Method (only on master case label) Best by Date	All raw materials, ingredients, packaging suppliers, & service providers to the company are pre-approved based upon their risk category. All frozen meat is placed in food & freezer-safe bags & further packed into 12lb cases (6x2lb bags).

Nutrition Facts

Serving size 4 oz. (113g)

Amount per serving

Calories **90**

	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 145mg	48%
Sodium 480mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 19g	
Vitamin D 0mcg	0%
Calcium 96.2mg	7.4%
Iron 0.28mg	1.6%
Potassium 192mg	4.9%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Wild-Caught Maine Lobster

Allergens: Shellfish

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Approved By:
Approval Date:

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Version Number 1.1

Quality Parameters:

Quality Attributes	**Product Origin:** Our lobster meat is a product of the USA, containing pure Maine lobster from Stonington, Maine. Our lobster meat is all-natural, wild-caught, and contains no artificial preservatives, making this product chemical-free. **HPP Processing:** The High-Pressure Processing technique allows for our lobster meat to be easily separated from the shell. This process also helps inactivate foodborne pathogens, resulting in a longer shelf-life. **Freezing Technique:** Our nitrogen freezing technique produces a quick-frozen product that helps preserve flavor and texture.
Visual Appearance/ Color	Lobster meat is visually inspected for cartilage, texture, and shells. The lobster should be in good condition, red in color, and have little breakage. Lobster meat should have no off odor and colors.
Net Weight/Count	All bags are weighed to meet the declared weight value.

Quality Control:

Criteria	Definition	Target	Tolerance
Broken Leg Meat	Broken/damaged leg meat due to handling/workmanship.	None	15% by weight
Small Shell Pieces	Pieces of hard shell <5mm in length that would not pose any danger to the consumer's pallet.	None	3 per 1lb.
Large Shell Pieces	Pieces of hard shell >5mm in length that could pose danger to the pallet if consumed.	None	None
Cartilage/Viscera/Gilles	Pieces of non-edible soft cartilage/connective tissue, internal organs, or gills/frills that are not considered harmful.	None	1 per 1lb.
Foreign Material – Critical	Presence of wood, metal, plastic, glass, petroleum, or chemical odors, weeds, mud, algae, or lime.	None	None