

ATLANTIC LOBSTER POWDER

Atlantic Lobster Powder is a natural crustacean flavour produced from cooked, whole South Atlantic lobsters. The product is manufactured by boiling, dehydration, grinding and packing. No additive is used.



STORAGE AND SHELF LIFE

Atlantic Lobster Powder has a shelf life of 24 months if stored dark and cold below 15°C. Other storing conditions reduce the shelf life.

PACKAGING

Atlantic Lobster Powder is packed in polyethylene lined paper sacks, 25 kilograms net weight. Packed in paper sacks : 20 sacks per pallet, i.e. 500 kg net weight.

APPLICATION AND DOSAGES

Atlantic Lobster Powder can be used in soups, sauces, snacks etc. Normal dosages are from 10 to 30 grams per litre finished product. It is also recommended for use in pet and fish feed.



CHEMICAL ANALYSIS

Chemical Parameter	Average
Moisture	5%±2
Protein (N×6.25)	45% - 48%
Lipid	< 26.5%
Ash	4% - 4.6%
Salt (NaCl)	< 5%

MICROBIOLOGICAL STANDARDS

Micro Organism (per g of product)	Target	Max	Method of Analysis
Total number of bacteria (aerobic)	< 5000	< 50000	NCFA 146
Coliform bacteria (37°C)	< 10	< 100	NCFA 147
Escherichia Coli (44 °C)	neg. in 10g	< 10	NCFA 147
Salmonella	-	absent in 25g	AOAC 99138, NCFA 71