



## Recommended Guidelines

### Managing Live Australian Southern Rock Lobster

These recommended guidelines are provided by Southern Rocklobster Limited (SRL) and key Australian Companies that Export Southern Rock Lobster who are committed to their product maintaining optimum quality to ensure a **'Premier Fine-Dining Experience'**.



Animal Welfare and Product Quality are Synonymous in the Supply Chain for the Handling, Exporting/Importing and Preparing the World's Premium Seafood - **Australian Southern Rock Lobster.**

### STAGE 1 Receiver

#### Food Safety

The distributor should employ good manufacturing practices and have a food safety plan in accordance with relevant regulations that includes storage facilities and live holding tanks.

The distributor should maintain records to demonstrate that all Critical Control Points (CCP) are being monitored and controlled and that there are appropriate corrective and preventative actions to respond to any problems when detected.

#### Transit Time

Transportation time for lobsters should be the minimum time possible and not more than 3 hours maximum from pick-up if air-freighted. The temperature during transporting should remain between 7°C (48 ° F) and 12°C (54° F).

#### Reception & Grading

The distributor should inspect and grade all animals on receiving shipment at their facility.

Where practical it is recommended to minimize handling of live lobsters by using reverse weighing.

#### Holding Tanks - Water Quality

Where product is held live at the distributor the operation of the holding tanks and water quality are important for maintaining lobsters in prime condition. To maintain water quality in the holding tanks it is recommended the water should meet the following specifications:

- I. temperature 9°C (~48° F) - 13°C (~55° F) – optimum 10°C (50° F) - 12°C (54° F);
- II. oxygen concentration greater than 70%;
- III. ammonia concentration less than 0.5 mg/L;
- IV. nitrite concentration less than 1 mg/L;

- V. nitrate concentration between 100 and 140 mg/L;
- VI. alkalinity concentration between 100mg/L and 200 mg/L;
- VII. pH between 7.8 and 8.2; and
- VIII. ORP between 300 – 400; and
- IX. salinity between 30 and 38 ppt – optimum (35 – 36ppt)

Where these specifications have not been met there should be documented procedures for corrective action or re-direction of product to another holding tank.

The distributor should not exceed the maximum storage capacity of the live holding system and only have single species Australian Southern Rock Lobster in the holding tank.

The distributor should consider having a back-up system (e.g. generators, extra pumps and oxygen) to ensure water quality can be maintained at all times to meet the specified requirements.

### STAGE 2 Packaging and Distribution

Live lobsters should be kept in a holding tank for a minimum of 24 hours and a maximum of 3 weeks prior to being transported live.

Live lobsters should be checked 15 minutes prior to packing for shipping to the food service sector to ensure conformance with the product specifications, including;

- I. Liveliness / tail strength
- II. No damage
- III. Tail shape
- IV. Shell hardness
- V. Correct weight

Live product should be chilled to 7°C (44°F) -9°C (48°F) and maintained at this temperature for a minimum of 40 minutes prior to being packed.

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### Managing Imported Australian Southern Rock Lobster



*The finest in the world*

#### Transportation to Food Service Sector

The time and temperature of product storage and transportation to the food service sector should be controlled and recorded, and shall not exceed the following specifications:

Delivered within 36 hours of leaving distributors facility and kept at temperatures between 5°C (41°F) & 10°C (50°F) at all times during transportation.

#### Slaughter Procedure

The distributor should have a documented lobster killing procedure in accordance with Southern Rocklobster Limited best practice for humane killing of lobster (Appendix 1 – Humane Killing Procedure).

### STAGE 3 Food Services Sector (Restaurant)

#### Receiving, Storage & Handling

The food service operator should demonstrate compliance with relevant regulations for food safety and hygiene including transportation of live lobster to the food services facility in a temperature controlled vehicle.

The food service operator should comply with requirements for storage of live lobsters:

- a. storage should be for a maximum of 60 hours in accordance to the following conditions:
  - I. between 1° C (~34 ° F) and 4 ° C (~39 ° F);
  - II. in the original packaging, e.g. polystyrene box;
  - III. covered with a damp towel and not under direct air-flow;
  - IV. in a single layer (not stacked on top of each other)
- b. not to be stored if;
  - I. badly damaged;
  - II. weak (i.e. limp legs and tail); or
  - III. dead or recently moulted (that is, if the shell flexes easily when pressed).

Dead lobsters (i.e. natural mortalities) shall not be used for human consumption.

Where lobsters are going to be held in tanks the water quality should meet the following specifications:

- I. temperature 9°C (~48° F) - 13°C (~55° F) - optimum 10°C (50° F) - 12°C (54° F);
- II. oxygen concentration greater than 70%;
- III. ammonia concentration less than 0.5 mg/L;
- IV. nitrite concentration less than 1 mg/L;
- V. nitrate concentration between 100 and 140 mg/L;

- VI. alkalinity concentration between 100mg/L and 200 mg/l;
- VII. pH between 7.8 and 8.2; and
- VIII. ORP between 300 – 400; and
- IX. salinity between 30 and 38 ppt – optimum (35 – 36ppt)

Where these water quality specifications are not being met there should be documented procedures for corrective action or re-direction of product to another holding tank.

#### Handling (Food Services Sector)

The food service operator shall employ Good Manufacturing Practice when handling and holding live product and comply with relevant food safety regulations. Practices shall include:

- I. No cross contamination from other food sources or cleaning and chemical products.
- II. Not to be stored near strong scented foods.
- III. Maintaining clean and hygienic facilities and ensure a high standard of personal hygiene.
- IV. Handling live lobsters by holding securely at the base of the antennae or taking a firm grip of the carapace –not applying excessive force to the sides of the carapace as this leads to structural damage and bleeding of the gills.

Handling the product with care (e.g. not dropping or crushing the lobster)

**The food service organization should ensure lobsters are killed humanely (Appendix 1).**

### APPENDIX 1 Humane Killing Procedure

#### Food Service sector:

To avoid stress and achieve best eating qualities Rock Lobster should be humanely killed before cooking and presentation to the consumer and this can be done by:

##### Step 1:

Freezer chill lobster in air at deep freeze temperatures of - 13°C (5°F) for approximately 30 minutes until rendered insensible.

##### Step 2:

After chilling, the insensible crustacean should be killed immediately. This is most easily achieved by cutting through the centreline of the head and abdomen (splitting the lobster in half) or inserting a knife into the head of the animal (spiking).