

American Lobster (*Homarus americanus*) - Frozen

American Lobster



www.atlanticcanadaexports.ca
seafood@atlanticcanadaexports.ca

ATLANTIC
CANADA
ATLANTIQUE



American Lobster (*Homarus americanus*) - Frozen

Atlantic Canada's Sustainable Lobster Fishery

Over half the world's supply of American lobster, *Homarus americanus*, comes from the clear, cold waters of Atlantic Canada. Prized for its hard-shelled and full meat qualities, Atlantic Canada lobster is in demand by food service professionals seeking flavour, consistency and value.

Such a valued natural resource must be protected. Atlantic Canada's inshore lobster industry sources product from a strictly limited number of independent fishers who tend their own traps and adhere to sustainable harvesting practices. There are also offshore fishermen participating in trapped lobster fishing. Each lobster is individually handled, inspected and measured, with the undersized and females with eggs released to protect the future of the fishery.

After harvesting, lobsters are carefully maintained in tidal pounds and inland seawater holding tanks that mimic the natural environment. Careful monitoring ensures water purity and optimal temperature as the lobsters are conditioned for travel. This minimizes stress, resulting in a quality product at its prime.

Atlantic Canada's seafood industry continually seeks improvement through innovative methods of handling, packaging and transporting. Regular inspections by the Canadian Food Inspection Agency (CFIA) certify that processing plants meet or exceed European Union (EU) safety and health standards.

Frozen lobster is packed with shell on or as meats only. The meat can be purchased raw, blanched or cooked to suit individual buyer requests. Innovative Atlantic Canada frozen packaging means less environmental impact. In addition to delivering a quality product, those in the Atlantic lobster industry strive for higher levels of client satisfaction through personal relationship, reliability, service and hospitality.

Lobster Seasons

Lobster fishing seasons are highly regulated and structured to promote sustainability, while obtaining the hardest shelled, full-meat lobster.

Lobster seasons vary in Atlantic Canada, but there is always at least one district open. To view the lobster fishing districts and a complete list of seasons, visit:

www.atlanticcanadaexports.ca/lobster/



Product Forms

Lobster Tails: "Green tails"	1 x 10 lb case	2-3, 3-4, 4, 4-5, 5-6, 6-7, 7-8, 8-10, 10 (oz)
Whole Lobster Cooked, netted blanched or raw	1 x 10 lb case	250, 300, 350, 400, 450 grams 8-10, 10-12, 12-14, 14-16 (oz)
Lobster in Brine: "Popsicles"	10 per case	250, 575, 325, 300, 350, 375, 400, 450, 500 grams
Cooked Lobster Meat , Vacuum pack or frozen in cans:		
Claw, knuckle, tail		6 x 2 x 2 lb
Claw, knuckle		12 x 11.3 oz (320 grams)
Claw, knuckle, leg		12 x 4 oz.
Claw, knuckle salad		
Body and leg salad		
Minced		
Raw Lobster Meat:		
Claw and arm		12 x 1 lb; 3 x 4 x 2 lb
Tail		
Leg		
Other Lobster Products:		
Lobster pâté	1 x 24	2.6 oz
Lobster paste		
Lobster oil		
Lobster roe		

Notes:

All products are frozen, except those listed under "Other Lobster Products".
Custom packaging is also available upon request

For your Atlantic Canada suppliers list please email:

New Brunswick Department of Fisheries:
Nova Scotia Department of Agriculture:
Prince Edward Island Business Development:
Newfoundland and Labrador Fisheries and Aquaculture:

anita.landry@gnb.ca
bryante@gov.ns.ca
jrblanchard@gov.pe.ca
seanbarry@gov.nl.ca