American Lobster
(Homarus americanus)
processed
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. To protect the future of the fishery, each lobster is individually handled, inspected and measured, releasing undersized and females with eggs.

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 meat 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.

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