

CATERING TO THE MARKET

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There is a saying that tasting is believing.

I am happy that we will have the opportunity in a few minutes to acknowledge it by sampling exquisite dishes prepared by Chef Hans Handeregg (P.E.I.) and Lorna Wing Limited (London Caterer CIE) by using our Canadian frozen lobster.

Canadian lobster may be purchased live in the shell, but there is also a wide variety of frozen lobster packs available.

You can purchase lobster in frozen meat either in cans or in vacuum pouches, frozen whole in shell, minced meat, raw tails, and much more.

Then again, our Canadian lobster packers are very flexible in meeting your own specific requirements.

Live or frozen, the Canadian lobster is available year round making your menu planning easy.

Be sure to know what to look for when purchasing either live or frozen lobster, you will be able to recognise its merits and ensure your customers of the very best top quality.

When you buy Canadian live and frozen lobster, you buy guaranteed freshness and to ensure that your customers enjoy this quality product. I recommend these tips:

LIVE LOBSTER

1. Upon receiving your order, check the lobster and look for movements when the lobster is lifted.
2. Care should be taken for storing, it should be covered loosely with a damp cloth in the refrigerator. It will stay alive for up to 24-36 hours.