

13) Herring (Atlantic):

- Barrelled, headless, non-gutted, cured and/or spice cured.
- For seafood processors.

14) Herring (Atlantic):

- Barrelled, fillets, vinegar cured.
- For seafood processors.

15) Crabmeat (Queen Crab):

- Cooked frozen.
- For seafood processors as well as institutional use.

16) Crayfish, Freshwater:

- Cooked according to buyers' specifications and frozen in brine in retail trays of 1 kg count 24-30, 26-30, 30-36 per kg.

17) Lobster, Cooked Frozen in Brine:

- Most common size is 350 gram.
- Marginal demand for 450-500 gram for institutional/retail use.

18) Lobster meat, Cooked Frozen:

- Institutional and retail packs.