

ordered. Grading from virtually all Canadian suppliers seems to be very good.

Importers such as ourselves with tanks also supply Restaurant wholesalers requirements each morning, if they do not have tanking facilities of their own. Any caterer should therefore be able to receive daily supplies of tanked lobsters.

Tanking facilities for distribution of Canadian lobsters in the UK tend to be at inland sites, and are normally refrigerated to give greater storage capacities. There has always been a few of introducing the lobster disease, gaffkemia, into the UK WITH but usually only appears in bad storage conditions, i.e. water too warm, overcrowding and lack of oxygen. This disease is not harmful to us but all lobsters in an infected tank system will soon die as the bacterium involved attacks the blood system of the lobster, reducing the oxygen carrying and blood clotting capabilities. The bacterium must enter the lobster through a wound in the shell or membrane and therefore only occurs when lobsters are mishandled in some way.

Fears that importations of lobsters from Canada will infect our stocks with goffkya bacterium appear unfounded as Roskan (in 1957) and M.A.F.F. (1977) reported on the incidence of this bacterium in local populations and blame for recent UK outbreaks should not be put into Canadian imports.

#### MORTALITY RATE

When transporting lobsters there are always casualties, whether the product originates in Canada or the UK. These are lobsters that are either dead on arrival or do not survive after re-tanking. Some expenses may be regained by cheaper sales for processing but, when costing, a mortality allowance must be made of between five and ten percent dependant upon the quality of the lobsters and the time of the year. Many shipments when lobsters are at the best arrive with under one percent mortality which is better than average shipment from Scotland.

This low mortality rate is certainly due to the good handling in Canada, care in transport and the type of boxes used. The latest type of box used in a flat all-cardboard box taking 30 lbs net live lobsters. This, in my opinion, gives the best results because for most