

During the Christmas period through to Easter demand for live lobster is high particularly in Europe and supply is lowest. Therefore prices tend to be highest.

There are about 150 enterprises producing live lobster in Atlantic Canada. Nova Scotia is by far the largest producer with both a summer and winter season.

#### WHOLE FROZEN LOBSTER

This product known as "popsicle pack" accounts for about 30% of lobster production. The product is cooked and sealed in salt water in a vacuum pouch. Regulations require that all lobster must be alive prior to cooking.

Popsicle pack tends to utilize the smaller sizes and is designed primarily for retail trade.

Popsicle pack is graded as follows: 250G, 300G, 350G, 400G, 450G, 500G, 600G, 650G.

There are some 65 processing plants which process canned or frozen lobster products. These are located mainly in New Brunswick, PEI and Quebec.

#### FROZEN LOBSTER MEAT

This accounts for about 15% of lobster production and refers to lobster which has been cooked shelled and packed into cans and frozen without heat treatment. Freezing instead of autoclaving or heat sterilizing the cans retards bacteria growth without spoiling the texture of the meat.

Frozen lobster meat is commonly referred to as "cold pack". The product must remain frozen until consumed. Five different grades of meat are packed ranging from the highest grade and most expensive tail and claw pack to the lowest grade broken meat pack. Specialty orders are also packed. Such packs might include claw meat only or tail meat only depending upon end use.

The product is packed as follows: 11.3 oz., 2 lbs. and 5 lbs.

Since 1988 processors of lobster meat have been subject to more rigorous manufacturing practices to protect against the presence of lysteria or other contaminants. "Enhanced sanitation" procedures have been