

Frozen Lobster Meat

Frozen lobster meat refers to lobster which has been cooked, shelled, 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 often referred to as "cold pack", and the product must remain frozen until consumed. Cold pack is available in a variety of sizes: 320g, packed 12 or 24 per case; 905g cans, 6 or 12 per case; and, 2.2kg cans, 6 per case; all sold on a per pound basis.

Four different grades of meat are packed ranging from tail and claw packs, the highest grade and most expensive, to broken meat packs which are the lowest grade. In addition to these, many companies pack specialty orders of various sizes for customers with distinctive requirements.

- {A} Tail and claw (T.C.) pack is the most expensive, and the highest quality pack, and is generally unbroken with approximately 50% tail, and 50% claw.
- {B} Tail, knuckle, claw (T.C.K.) contains meat from the knuckles, and is about 40% tail, 40% claw, and 20% knuckle, and generally unbroken.
- {C} Regular pack contains claw, tail and body meat in natural proportions, the tails should be whole, but may be slightly broken.
- {D} Broken meat pack, often made from jumbo lobsters, is usually the cheapest and primarily contains broken pieces of meat.

Heat Processed Lobster Meat

Heat processed (sterilized) lobster meat is commonly referred to as "hot pack". This product does not require refrigeration because it is sterilized in time/temperature retorts. Hot packs are available in a variety of sizes, and are generally packaged by special arrangement under the buyer's private label and specifications. Pack sizes include: 71g with 48 per master carton; 142g with 12 or 24 per master carton; and, 282g with 24 per master carton.

Other Lobster Products

Over the past decade, a wide range of lobster products have appeared catering to the value-added consumer market. The delicate texture and flavour of lobster meat has been added to a number of products including: soups & chowders, lobster cocktails, lobster tomalley, lobster in the half-shell, minced lobster loaf, lobster paté, lobster marinades, seasonings, and lobster paste, to name a few.

- {1} Lobster paste canned consists of lobster liver and/or roe mixed with lobster meat, cooked, canned and retorted, packed 24 and 48 per case.
- {2} Minced lobster loaf is de-boned lobster body meat, packed in poly bags or vacuum packed and frozen.
- {3} Lobster tomalley and roe mix is manually extracted cooked lobster, frozen and vacuum packed in a master carton (6 x 5lbs).
- {4} Lobster cocktail claws are precut for convenience and available in foodservice and consumer packs.
- {5} Lobster paté is a spread which contains lobster meat, liver and roe, plus wheat flour and spices.
- {6} In addition to these products, lobster can be used to create a number of mouth-watering dishes including: lobster stir fry, lobster fajitas, lobster thermidor, lobster salad, lobster chili, and lobster soups and chowders.