

3. And do not store live lobster directly on ice or fresh water. They will drown.
4. If you have a tank, the salt per water level should be 28-32 parts per thousand. Temperature of 12-16 degrees Centigrade.
5. And make sure that all claws of live lobster are banded before putting them in the tank, otherwise some lobster will fight among themselves which might result in broken shells.

FROZEN LOBSTER

1. On Delivery

Check each case to see that it has been handled properly. Open on-site to check damage, crystallization and thawing, and never accept any thawed or partially thawed products.

Check the temperature inside the middle of each case, temperature warmer than 0 degrees F (-18 degrees C) may cause product damage.

2. Storage

Product should be frozen on delivery and stored immediately in the freezer at 0 degrees F (-18 degrees C) or below.

Do not allow defrosted lobster to be refrozen.

Mark every case with the day and date of delivery, use a strict rotation routine.

Under ideal freezing temperature 0 degrees F (-18 degrees C) or below, the frozen lobster can be stored with no quality loss for nine months.

3. Thawing

The best way to defrost frozen meat is to place the unopened can or pouch in cold water in the refrigerator. Allow two hours per pound for thawing. Thaw whole frozen lobster in brine in the same manner in 6-8 hours.

Do not thaw in warm water or at room temperature, since this causes quality loss and drip loss.