5) Live Lobster:

- First quality with hard shell, all sizes for hotels and restaurants.
 - Soft shell (lower quality) for retail trade.
 - Claws have to be fixed with rubber bands (import of pegged lobster is prohibited).
 - Possibilities also exist for frozen lobster in brine.

6) Canned salmon, lobster, crabmeat:

- Product should be free of heavy metals and accompanied by certification. Labels should include the name of the product, weight and drained weight in metric and list the ingredients and additives in either German, French or Italian (preferably all three).

The market is for fremen snow erab, wavally in 60:40 cmbination pack, but there is also some market for walad meat. reduct is purchased by importers and mainly used in catering.

The Market is for live and frozen product. For frozen, whole coded lobster eliber was wrapped (for the catering trade) or populate pack (for retail sales) are sold as 1-1 1/4 or 1 1/4-1 1/2 lb assaily. Frozen lobster mest, also for catering, is sold in 11.3 or can. There is also a market for lobster tomali frozen in 2 kg