

ROYAL GREENLAND
LOBSTER CANADIAN, WHOLE, COOKED
500-550G, 10 LBS (4,54 KG), FROZEN

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Canadian lobster from the cold waters of Newfoundland's coast is a real luxury in both taste and appearance thanks to its beautiful red-colored shell, the spectacular large claws, and the delicate white meat with the mild, slightly sweet and nutty taste that is so enjoyable. The hard shell lobster is fully packed with firm meat. It is considered the tastiest, as well as the most nutritious lobster, as it is low in fat and high in protein.

The cooked, whole lobster is ready to serve as we have already cooked and quick-frozen it. Our lobster is cooked to perfection for optimal meat quality. The cooked, whole lobster is a very luxurious and yet easy dish to prepare, as the lobster just needs to be thawed and then served either cold or quickly heated e.g. grilled for 3 minutes.

INGREDIENTS

Lobster (**crustaceans**), salt. Water (as protective glaze).

SERVING

The meat in the lobster's claws and tail is a true luxury. The fresh white mild lobster meat is delicious when accompanied by lime, lemon or garlic and herbs such as thyme and parsley. The Canadian lobster can be served hot or cold and always adds a unique and exclusive look and taste to any serving or buffet.

COOKING INSTRUCTIONS

Ready to eat once defrosted.

THAWING INSTRUCTIONS

Defrost in refrigerator at max 5°C.

CATCHING GEAR

Pots and Traps

CATCHING AREA

Northwest Atlantic (FAO 21)

Species	Homarus americanus
Item number	119400500
Net weight incl. glaze	5040 g
Net weight excl. glaze	4536 g
Glaze (%)	6 - 15
Shelflife (days)	720
Storage	Frozen

NUTRITIONAL VALUES PER 100G

Energy	398 kJ / 94 kcal
Fat	1.2 g
- of which saturates	0.2 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	19.8 g
Salt	1.2 g

ALLERGENS

Crustaceans

MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	5.5
Net weight (kg)	4.5
Height (mm)	95
Width (mm)	317
Length (mm)	535
EAN no.	5740301153788

PALLET DETAILS

Masters in EUR 1/1 pallet	44
Masters per layer	4
Layers per pallet	11
Gross weight (kg)	266.5
Net weight (kg)	199.6
Height (mm)	1190
Width (mm)	800
Length (mm)	1200

LANGUAGES ON LABEL

IT, CHN, EN, SE, DK, FR, DE