



HOMARUS  
AMERICANUS

# LOBSTER



BY APPOINTMENT TO THE ROYAL DANISH COURT

**Royal Greenland®**





Canadian lobster (*Homarus americanus*) is found in coastal areas, from Labrador in Canada to New Jersey in the USA. The lobster lives on rocks at depths of 2-40 metres, where its either olive-green or greenish-brown colour blends with the surroundings. The lobster develops its characteristic fascinating red colour after cooking.

The lobster keeps growing throughout its life, but its hard shell does not. So once a year, or every second year, it wriggles out of the old shell and forms a new shell, which it puffs up with water into a larger size, into which it will eventually grow. The lobster's shell is soft until it grows into the larger shell, which becomes a hard shell and in the meantime also the meat is more watery and soft. Royal Greenland only processes hard-shell lobsters.

The Royal Greenland Canadian lobsters are fished in the deeper, colder waters along Newfoundland's south and west coasts, which is the habitat of the larger lobsters.

During the harvesting season from April to July, local fishermen in small day boats catch the lobsters in lobster traps. The traps are carried out to sea and lowered to the seabed by ropes attached to floating buoys, which mark the position of the traps for later retrieval. The lobsters are then landed at Port Auxchoix and Port Saunders on the west coast of Newfoundland, or at Harbour Breton, Fortune or Grand Bank on the southern coast.

Processing of the live Canadian lobsters takes place at Royal Greenland's production facilities in Newfoundland – in Conche and Southern Harbour.



# CANADIAN LOBSTER



## Sustainable fishery

Lobster fishing in Canada has one of the longest histories of regulation (regulated by the DFO, Department of Fisheries and Oceans), which ensures sustainable harvesting. The Newfoundland fishermen use a gentle harvesting method with baited lobster traps, which allow undersized lobsters to be released through a small exit hole. Moreover, the biodegradable section of the trap will deteriorate over time, giving lobsters caught in lost traps a means of escape.

Conche Seafood is a member of the Lobster Council of Canada (LCC), which comprises harvesters, live shippers, processors, First Nations and government that cooperate for a sustainable lobster industry.

*Quin Sea*  
Fisheries Ltd

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### Raw Whole Lobsters (frozen)

Royal Greenland's production facilities carefully process the live lobsters by hand. The lobsters are graded by size and stunned with fresh cold water, before each individual lobster is placed carefully in a red "mesh-sock", quickly frozen and glazed with water to keep the lobster fresh while frozen. For transportation, the lobsters are packed in a master carton ready to be shipped to customers all over the world.

Raw Whole Lobster is easy to store and can be cooked in many ways. After the lobster has been thawed and cooked, its fascinating red colour will appear, and it is ready to be served cold or warm on its own, with a twist of citrus fruit, or in a "Surf & Turf" dish with meat. Canadian lobster always adds a unique and exclusive look and taste to a serving or a buffet.



### Cooked Whole Lobsters (frozen)

This product is ready to serve, as we have already cooked and Quickly Brine Frozen the whole lobster. Our lobster is cooked to perfection for optimal meat quality.

Cooked Whole Lobster is a very luxurious yet easy dish to prepare, as the lobster just needs to be thawed and then served either cold with e.g. lemon and garlic dip, or hot after grilling for 3 minutes.

### Live Lobsters

Live Lobster is handled with special care, from the fisherman to delivery to the customer. We seek to handle the lobsters gently throughout the journey. After the live lobsters enter the processing facility, they are size-graded by hand. The master cartons with live lobsters are stored at low temperature, ready for the journey to customers all over the world.

Live Lobster from the cool waters around Newfoundland is a full lobster experience. Keep the lobster fresh in a saltwater aquarium, and explore the wealth of cooking possibilities with the live lobster.







### Culinary Qualities

Canadian lobster is a real luxury in terms of both taste and appearance, thanks to its beautiful red-coloured shell and the delicate white meat, with its mild, slightly sweet and nutty taste that is so enjoyable. The hard-shell lobster meat is firmer than the soft-shell meat and is considered to be the tastiest, and has also proved to be the most nutritious. The hard-shell lobster is fully packed with firm meat with a dense texture and a well-developed taste, due to the colder water which makes the lobster grow more slowly.

Canadian lobster from the deep cold waters off the coast of Newfoundland is very rich in protein and very low in fat. Besides being a healthy source of protein, Canadian lobster is also full of vitamins and minerals. It is high in vitamin B12, an excellent source of copper and selenium, and a good

source of phosphorus. This makes Canadian lobster a truly magnificent and luxurious dish in terms of appearance, taste and nutrition.

The meat in the lobster's claws and tail is a true luxury. The fresh white mild lobster meat is delicious when complemented with lime, lemon or garlic, and herbs such as thyme and parsley.

Canadian lobster can be served hot or cold. The Royal Greenland lobster products are either ready-to-eat or ready-to-cook. After cooking, the ready-to-cook lobster can be cooled and served as claws and tail with bread, or cut in half and grilled with e.g. thyme, parmesan cheese, butter and breadcrumbs – as parmesan-gratinated lobster – or served as lobster ravioli in a lobster bisque with mango salad.







Live/Raw



Cooked

