

ROYAL GREENLAND
LOBSTER CANADIAN, WHOLE, RAW
750-1000G, 5 KG, FROZEN

Royal Greenland Ltd
North Wing 2nd Floor
Gateway House
Styal Road, Wythenshawe
Manchester, M22 5WY
United Kingdom
Tel. +44 161 489 7000
www.royalgreenland.co.uk



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 raw, whole lobster is individually packed in a "mesh sock" and is easy to store as well as it has many cooking possibilities. After thawing and cooking the lobster it appears in its fascinating red color, ready to be served cold or hot.

INGREDIENTS

Lobster (**crustaceans**). Water (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

Boil the lobster for 10-15 min. in water added a little sugar, salt, paprika and dill. To cool, place the lobster belly up to preserve the juiciness in the meat. For grilled lobster, reduce the cooking time to 5 min, allow the lobster to cool before splitting it in two halves down the middle. Grill it for 5-10 min shell-side down.

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	119200750
Net weight incl. glaze	5500 g
Net weight excl. glaze	5000 g
Glaze (%)	6 - 15
Shelflife (days)	720
Storage	Frozen

NUTRITIONAL VALUES

Energy	300 kJ / 71 kcal
Fat	0.6 g
- of which saturates	0.1 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	14.7 g
Salt	1 g

ALLERGENS

Crustaceans

CASE DETAILS

Sales unit	Case
Gross weight (kg)	6.1
Net weight (kg)	5
Height (mm)	95
Width (mm)	311
Length (mm)	527
EAN no.	5740301161370

PALLET DETAILS

Cases in UK/US pallet	119
Cases in one pallet layer	7
Layers in one pallet	17
Gross weight (kg)	753.9
Net weight (kg)	595
Height (mm)	1765
Width (mm)	1000
Length (mm)	1200
EAN no.	5740301145813

LANGUAGES

CHN, FR, EN, IT, DE, ES