



Lobster – HPP Raw Frozen IVP CKI

Half Split

CK meat in body
Homarus americanus

Source of Raw Material

Wild caught
 FAO 21 Nova Scotian MSC
 Certified: MSC-C-55691

Important Final Product Characteristics

HPP Raw Frozen Half Split-CK Claw & Knuckle meat inserted in the body cavity Various piece weights depending on input lobster size requested by client

Ingredients

Lobster

Processing

Vacuumed packed thermoformed bags: 195mm x 150mm x 40mm
 Cardboard master carton – 10lb;
 593mm x 310mm x 82mm
Ti Hi: 6 x 15

Organoleptic

Color: Red and variations of red associated with the outer flesh of the white lobster meat (light to dark hues). **Odor:** Fresh seafood, ocean smell. **Flavor:** Fresh, Sweet, slight salt, seafood taste
Texture: Firm, meaty, succulent

How the End Product is to be Used – Cooked fully prior to use

Shelf Life – 24 Months

Where the Product will be Sold
 Europe, Asia, Middle East, North America

Special Labelling Instructions
 Keep Frozen -18°C minimum

Special Distribution Control
 Keep Frozen -18°C minimum

Labelling

Master cartons are printed with product description, net weight, packed for: Supplier, species, country of origin, storage temperature and any other markings deemed necessary to meet SFSR and international regulations

Microbiological Analysis

Testing is completed both by daily in house sampling accompanied by independent 3rd party accredited laboratory testing



HALF-SPLIT LOBSTER

With a Legacy going as far back as 1892, the Gidney family is proud of their tradition of procuring, selecting, processing and delivering the finest quality lobsters harvested from the rich fishing grounds of the North Atlantic.

How We Are Different

Our High Pressure Processed lobster delivers sushi grade lobster with unmatched quality while maximizing meat yield. This means the meat is 100% raw, with no additives or preservatives. It allows for easier transport and storage, and saves time during preparation while maintaining exceptional quality.

When lobsters are placed into an HPP chamber, the pressure compresses the meat within, breaking the bond of the connective tissue from meat to shell. The resulting lobster meat is tenderized in the process and is extracted raw, fully intact with virtually no damage.

The resulting lobster meat is a perfectly clean platform for any chef to build their dish giving them full control of level of cook, texture, flavor profile etc. as desired. This results in a better dish compared to traditionally cooked lobster meats. *This is considered one of the most humane ways to process lobster.*

A Revolutionary New Product

The Naked Lobster is an exciting and new approach to embracing everyone's favorite crustacean. Without the hassle of having to boil and shuck your lobster or use precooked meat filled with preservatives & additives, you can now enjoy raw, shell-less lobster like never before.

And cooking our lobster couldn't be easier. Simply place the meat on a skillet, add some butter or oil, and cook for 5-10 minutes. That's it. No mess or inconvenience. Use your naked lobster as your primary protein for a meal or combine it with your favorite mac & cheese, grilled cheese, or surf & turf recipe. For more delicious recipes, please visit our website.

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DATE	
P.O. #	

VENDOR		SHIP TO	
NAME		NAME	
COMPANY NAME		COMPANY NAME	
STREET ADDRESS		STREET ADDRESS	
CITY, PROV	POSTALCODE	CITY, PROV	POSTALCODE
PHONE		PHONE	

REQUISITIONER	SHIP VIA	F.O.B.	SHIPPING TERMS

ITEM #	DESCRIPTION	QTY	UNIT PRICE	\$ TOTAL

Lobster Thermidor

Lobster Thermidor is a real 'old-school' recipe, dating back to 1891. This modernized recipe is fresher, lighter, and omits the egg to thicken—much easier to execute at home.



INGREDIENTS

- Two naked lobster splits (2 x halves, thawed)
- 1/4 cup butter
- 1 tablespoon all-purpose flour
- 1/3 cup whole milk
- 1/4 cup gruyere cheese, grated
- Teaspoon dijon mustard
- Half Shallot
- One tablespoon finely chopped fresh chives
- Whole lemon
- 1/4 teaspoon Salt
- 1oz Brandy

PREP

In a small saucepan on medium-low heat, melt 1/4 cup butter. Dice shallot very fine; add to melted butter. Stir until shallots are translucent (but do not brown!) approximately 3 minutes. Add brandy—stir and reduce for two minutes, or until brandy has disappeared. Careful, the brandy may ignite!

Whisk in one tablespoon all-purpose flour. Continue whisking on the heat for two minutes. Add 1/3 cup COLD milk, and whisk vigorously to avoid lumps. Sauce will thicken as it comes to the boil. Sauce may look too thick—it will thin to correct consistency with the addition of the lobster.

Add dijon mustard and salt. Simmer two minutes on low heat, stirring occasionally.

Remove lobster meat from shells, and pat very dry with paper towel.

Slice into large chunks.

Add chopped lobster to sauce, and simmer two minutes.

Remove from heat.

Add 1/4 teaspoon of lemon zest, and a small squirt of lemon, half the cheese & one tablespoon chopped chives. Stir to combine.

COOKING

Pre-heat oven to 425 degrees F.

Place empty lobster shells on roasting rack, or scrunched up aluminum foil to hold stable & upright.

Add still-warm lobster mixture to lobster shells, and top with remainder of grated cheese.

Place lobsters in oven for 8-10 minutes, or until nicely browned on top.

Garnish lobsters with remaining chopped chives, and serve immediately, with toasted bread and lemon wedges.