

**NEW
PRODUCT**



Why Gidney Fisheries?

Gidney Fisheries has relied on the superior quality and taste of North Atlantic lobster and our tradition of hard work for over 125 years. Today, we are dedicated to growth with our clients through innovative lobster products and custom packaging for retail and food service.

Advantages of high-pressure processing (HPP)

- Uses intense pressure, rather than thermal treatments, to remove harmful microorganisms and enhance food safety.
- This process tenderizes the lobster meat, resulting in an incredibly succulent texture.
- Preserves the natural colors, flavors, and textures of the meat improving product quality and satisfaction.
- Extends shelf life allowing for longer storage, transportation, and distribution without compromising freshness or flavor.



Indulge in the Finest Catch

Unleashing the Flavors of the World's Best Lobster

Gidney lobsters guarantee a dining experience like no other.

Our lobsters are harvested from cold, North Atlantic waters which gives them a harder shell and fuller meat.



Hard Shell Gidney Lobster
Fuller Meat



Regular Lobster
Less Meat

We process these premium quality lobsters through high-pressure processing (HPP) technology which tenderizes the meat, enhances food safety, extends shelf life, and preserves the quality and freshness of the lobster meat until it reaches the table.

We are committed to delivering custom HPP lobster products that will impress chefs and consumers alike with their better presentation and unforgettable flavor.

BRCS

MSC
www.msc.org
MSC-C-55691



**SCAN TO WATCH
HOW IT'S MADE!**



SCORED CLAW SADDLEBACK TAIL

A lobster tail shell is sheared and the meat is pulled. Claws are scored. After washing the shell, it is packed individually in a pack.

SHELF LIFE - 3 YEARS

Grams	Ounces	Pounds	Tail Size	Avg / Case
300 g	10 oz	0.661 lbs	4-5 oz	14 pieces
350 g	12 oz	0.772 lbs	4-5 oz	
350 g	12 oz	0.772 lbs	5-6 oz	12 pieces
400 g	14 oz	0.882 lbs	5-6 oz	
400 g	14 oz	0.882 lbs	6-7 oz	11 pieces
450 g	16 oz	0.992 lbs	6-7 oz	

PREPARATION

Thaw under refrigeration immediately before use.

To Bake: Place thawed lobster on baking sheet and place on lowest oven rack. Bake approximately 18 minutes at 400°F.

To Broil: Place thawed lobster on a baking sheet and place on the highest oven rack. Broil approximately 8 minutes at 500°F.

To Steam: Placed thawed lobster in steam basket and steam approximately 8 minutes.

PRODUCT ADVANTAGES

LOBSTER SIMPLIFIED

HPP ensures *all* meat effortlessly detaches from the shell. The precut claws and tail give you easy access to succulent, tender meat that is bursting with flavor.

SAVES TIME & COST

Significantly minimize preparation time and save on labor costs. The scored claw saddleback tail is chef ready!

ALWAYS 100% FRESH

Individually vacuum packed to seal in maximum freshness and is available year-round.

SAME LOOK & TASTE AS FRESH CAUGHT

Providing the same exquisite dining experience as live lobsters, but eliminates the tiresome task of cracking open shells.

WILD CAUGHT & SUSTAINABLE

Our lobsters and supply chain are certified sustainable by the Marine Stewardship Council (MSC).