



## 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.

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.



**Always  
100% Fresh**



**Chef  
Ready**



**Wild &  
Sustainable**







**SCAN TO WATCH  
THE HPP PROCESS**



## GIDNEY SPLIT CK - INSERTED

Our split lobsters feature the raw meat of one half tail and one claw & knuckle placed neatly within the lobster shell.

The lobster is individually frozen and vacuum packed for optimal freshness and convenience.

SHELF LIFE - 3 YEARS

**Sizes available in 10 lb master carton**

150-200 g  
200-250 g  
250-300 g  
300-350 g

## PREPARATION

**Thaw under refrigeration immediately before use.**

Preheat oven to 425°F / 220°C.

Place thawed lobster on baking sheet with 1/2 tablespoon of butter. Bake for approximately 12 minutes ensuring an internal temperature of 165°F / 75°C. Enjoy!

## PRODUCT ADVANTAGES

### LOBSTER SIMPLIFIED

HPP ensures *all* meat effortlessly detaches from the shell. Ready to eat in just 12 minutes.

### SAVES TIME & COST

Significantly minimize preparation time and save on labor costs. The Gidney Split 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).