

WILD CAUGHT FROZEN BAHAMIAN LOBSTER TAILS

Panulirus argus

PRODUCT ORIGIN	Bahamas, (21)
HARVEST TECHNIQUE	Diver caught
GRADE (grams / oz)	141 +/- 20 grams (5oz) 170 +/- 20 grams (6oz) 198 +/- 20 grams (7oz) 227 +/- 20 grams (8oz) 227 - 283 +/- 20 grams (8 - 10oz) 283 - 340 +/- 20 grams (10 - 12oz) 340 - 397 +/- 20 grams (12 - 14oz) 397 - 453 +/- 20 grams (14 - 16oz) 453 - 567 +/- 20 grams (16 - 20oz) 567 + grams (20oz+)
SEASON	Peak production — August - March
PRODUCT FORM	Individually Quick Frozen (IQF)
PACKAGING	10lb / (4.54kg) - Inner cartons – 40lb / (18.16) – Master carton
RETAIL PACKAGING	10oz (2 x 5oz tails) x 8 packs / (2.208kg)
YIELD	100%, served in the shell
PRODUCTION METHOD	Wild caught, diver harvested
SUSTAINABILITY	Monterey Bay Aquarium Seafood Watch List “Good Alternative”
PROCESSING	Processed in a “HACCP” certified facility
TRACEABILITY	Each carton is marked with an Establishment Number specific to the processing facility
STORAGE AND HANDLING INSTRUCTIONS	Keep frozen below -18°C (never refreeze thawed product)

The Bahamian lobster fishery is based on producing only lobster tails. This means that live lobsters are processed into lobster tails.

The end result is a much more consistent product without the random reject tails which are caused from processing dead lobsters.



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