

# Simply the best

## Safe and 100% natural lobster.

This is what **Gourmet Chef Packers Ltd.** delivers every time.

Succulent Lobster - Our unique Ultra High Pressure (UHP) process and strict quality controls guarantee that the meat will not stick to the shell and will have very minimal shrinkage when cooked. Experience how different the UHP whole Raw Lobster is when compared to traditional "Blanched" or "Popsicle" style product. You will be amazed how much the UHP process helps the lobster retain its moisture and fresh from the sea flavor.

Using UHP Frozen Lobster Products is an excellent way to control cost and ensure your customers get a top quality lobster every time. Our State of the art equipment, careful hand inspection and unparalleled expertise guarantees it.

UHP Frozen Whole Lobster allows the creative chef a multitude of options when it comes to preparation style. This allows the chef all the versatility needed to produce a variety of dishes that will satisfy every diner... All this because you are choosing the best raw materials possible.

The true benefit of using UHP Raw Lobster Products is the incredible flavor, quality and consistency it offers the busy chef. The only limitation is your imagination!



## Ultra High Pressure Process

### FROZEN WHOLE RAW LOBSTER (UHP)



**SIZE AVAILABLE:**  
**Canner** (May-June period)  
 - from 3/4 lb to 1 lb (340 g - 454 g)

**Market** (all year round)  
 - from 1 lb to 3 lb (454 g - 1.4 kg)

*We can vary size grading to fit your specific needs.  
 Packing Style available: Piece pack*



**Blast Frozen Pack**



**Brine Frozen Pack**



\* **LOBSTER BULLET** (Lobster no claws and knuckles) available upon request.

### FROZEN RAW LOBSTER TAIL (UHP)



**RAW TAIL**  
**10 lbs CARTON**  
**Brine Frozen**  
**Available year round**

**SIZE**  
 2-3 oz (56-85 g)  
 3 oz (70-100 g)  
 3-4 oz (85-113 g)  
 4 oz (100-127 g)  
 4-5 oz (113-142 g)  
 5-6 oz (142-170 g)  
 6-7 oz (170-198 g)  
 7-8 oz (198-227 g)  
 8-10 oz (227-283 g)

Distributed by:



# Whole Raw Atlantic Lobster



**A raw, frozen product with the delicate taste of fresh lobster.**

Headquartered in New Brunswick, Canada, **Gourmet Chef Packers Ltd.** is located in the heart of the North Atlantic lobster producing area.

We have the capability of processing Lobster with the newest High Pressure Technology available.

Throughout the years, **Gourmet Chef Packers** has acquired the knowledge necessary to use the UHP process proficiently and maximize its benefits.

This latest technology in UHP processing detaches the meat from the shell resulting in a higher meat yield per lobster and easy extraction whether raw or cooked.

The UHP process leaves the tender texture and delicate flavor of the lobster meat intact and maintains all of its natural nutrients.

**[gcpackers.com](http://gcpackers.com)**

*Lobster with the Chef in Mind*