

Simply the best

Safe and 100% natural lobster meat.

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

Succulent Raw Lobster Meat - without the hassle of removing it from the shell and allowing you to get all the taste and textures out of your gastronomic creations, which is impossible when using pre-cooked meat.

Imagine your customer's amazement as their gaze falls upon your culinary displays of whole claws, knuckles and tails and their delight in the lobster's sweet juicy taste and tender texture, all because you are purchasing the best raw materials and can choose the cooking time and temperature according to your needs.

What a pleasure to have a product that you can poach, sauté, bake... and transform into your next signature masterpiece.

The true benefit of our UHP raw Lobster Meat is the incredible flavor, quality and labor savings it offers the creative and busy chef. The only limitation is your imagination!



Ultra High Pressure Process



RAW LOBSTER MEAT (UHP)

RAW TCKL LOBSTER MEAT

Pack includes: 1 tail, 2 claws, 2 knuckles and leg meat for exact weight
185g (6.5oz) per tray, packed 9 trays per case
Product available in bags upon request



RAW CK LOBSTER MEAT

The meat from Claws, Knuckles
Pack includes: Claws and Knuckles
454g (1 lb), 907g (2 lb) per bag, packed 7.26 Kg (16 lb) per case



RAW CKL LOBSTER MEAT

The meat from Claws, Knuckles and Legs
Pack includes: Claws, Knuckles and Legs
454g (1 lb), 907g (2 lb) per bag, packed 7.26 Kg (16 lb) per case



RAW CLAW MEAT

The meat from Claws only
Pack includes: 100% Claws
454g (1 lb), 907g (2 lb) per bag, packed 7.26 Kg (16 lb) per case



RAW KNUCKLE MEAT

The meat from Knuckles only
Pack includes: 100% Knuckles
454g (1 lb), 907g (2 lb) per bag, packed 7.26 Kg (16 lb) per case



RAW LEG MEAT

The meat from Legs only
Pack includes: 100% Legs
454g (1 lb), 907g (2 lb) per bag, packed 7.26 Kg (16 lb) per case

RAW TAIL MEAT

The meat from Tails only
Tails (deveined)
Individual Pack

Shucked from	Finish weight per Tail
4-5 oz. shell on	approx. 85g (3oz)
6-7 oz. shell on	approx. 113g (4oz)
Retail Trays	
2 ct tail meat per tray with retail labels	

Distributed by:



The Ultimate in Taste & Texture



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 enables us to expertly detach the meat from within the shell leaving the raw flesh whole (tails, claws, knuckles and legs) resulting in a higher yield per lobster.

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

gcpackers.com
Lobster with the Chef in Mind