



Lobster

Homarus americanus

Known as the “King of Seafood”, over half the world’s supply of North Atlantic lobster comes from the pure and icy waters of Canada’s Atlantic Ocean. Prized for its hard-shelled and full-meat qualities, Canadian lobster is harvested by thousands of independent harvesters, and quickly shipped all over the world. About half of Canada’s landed lobster is graded and shipped live and the rest is processed into high quality, fresh, and frozen products. The lobster fishery is carefully structured and managed to bring the highest quality lobster to market year-round. Fishing season varies by region, but lobster is available year-round.

Sustainability & Certifications

Most of the lobster landed in Canada comes from fisheries that are Marine Stewardship Council (MSC) certified. Other lobster fisheries are involved in traceability programs. All exporters are certified by the Canadian Food Inspection Agency (CFIA).



Product Forms

Live

Fresh cooked

Frozen cooked (whole, whole in brine, whole blanched, meat, other specialty products)

Frozen raw (whole, high pressure processed (HPP), splits, tails, other specialty products)

Cooked, frozen in brine

Canned

Value added (paste, other products)