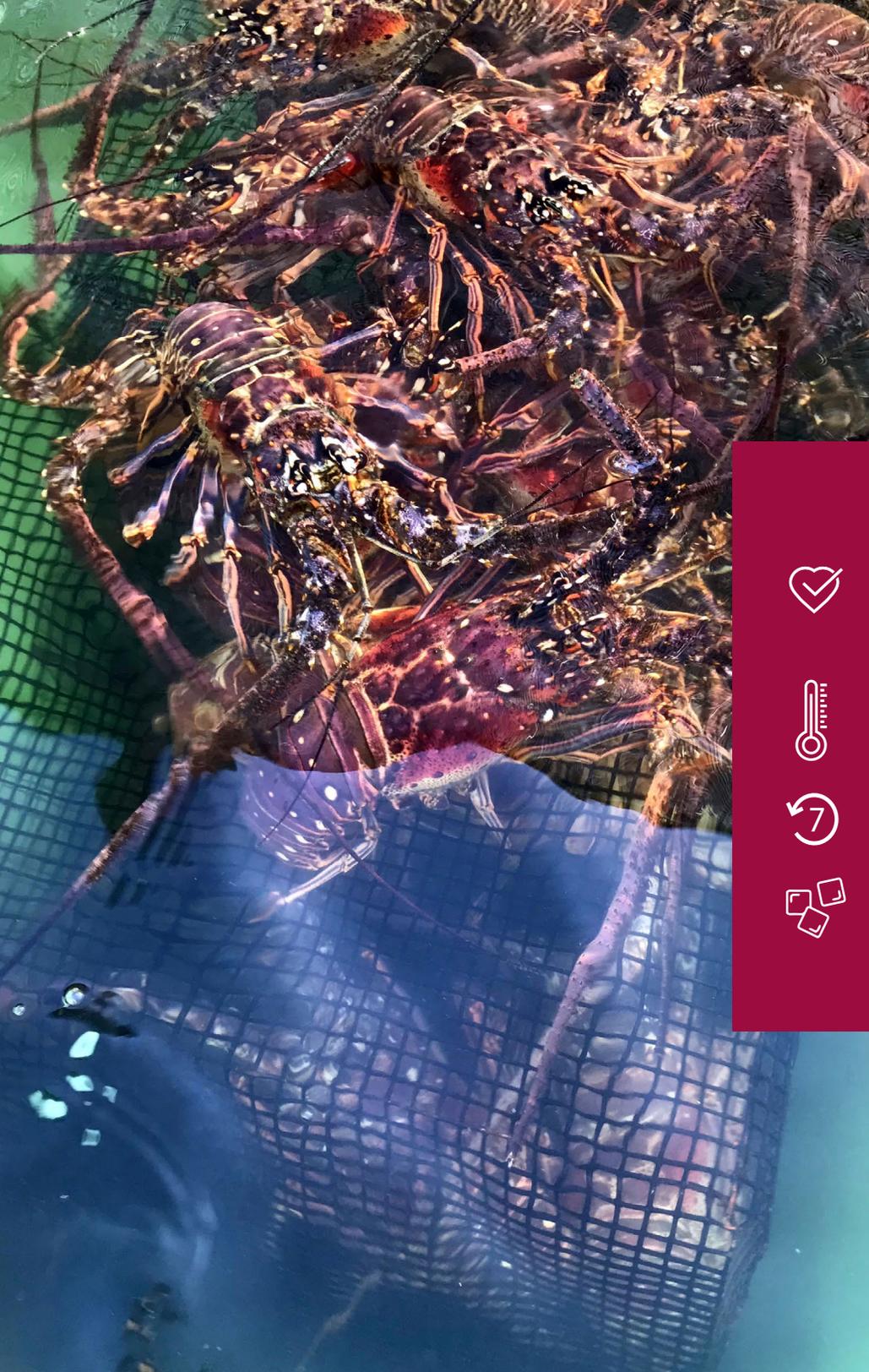


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LOBSTER HANDLING PROCEDURES

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LIVE LOBSTER HANDLING PROCEDURES



Check to be sure lobsters are alive when received. If not, notify us immediately as that could indicate an issue with the shipping cycle or procedure which we will address.



Upon receiving, live lobster should be tanked at a water temperature of 60-65 degrees F.



Live lobster should be sold /rotated within 7days.



Live lobsters can be terminated and stored on ice as per chilled procedures.

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CHILLED LOBSTER HANDLING PROCEDURES



Chilled lobster core temperature should be between 32 - 40 degrees when received. Check the lobster internal core temperature upon receipt. Notify us if the temperature is above 39 degrees, and we will advise and follow-up. Caribbean Sustainable Fisheries will assume that a shipment has passed if not notified within 2 hours of receipt of lobster product.



Chilled lobster was "chill killed" in ice slurry immediately before shipment to you and has never been frozen. This maximizes the quality of the taste and texture and is a humane way to handle the lobster.



The chilled lobster has an 7 day shelf life, and should be cooked and served by the 7th day for optimal quality.



Lobsters should be kept on iced until cooked. This can be done with gel packs, or with re-icing daily in tubs nested together - lobsters in top tub, holes in top tub for draining water, and the lower tub catching the water and being emptied daily.

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PREPARATION AND SERVING SUGGESTIONS



Cook whole, or split and cleaned.



Pre-cook in salted water in a high pressure steamer (about 3 minutes), then finish on a wood, gas, or flat top grill.



Simply grill or broil once split (about 6 to 9 minutes per side).



Serve whole or half-lobster as an individual serving, dinner for two, or a "Table Indulgence".



Fill the head cavity with creative sauces, seafood stuffing, or other chef creation.



Remove the meat, prepare or sauce it, and return it to the shell or use in elegant Chef Signature dishes.

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