

JOUVERT



Jouvert represents the very best that Caribbean Sustainable Fisheries has to offer. Highly sought after, desired and asked for by name, Jouvert is recognised as the very best.

Delivered at the peak of freshness and with sustainability at the forefront of Caribbean Sustainable Fisheries operations, all Jouvert lobsters are 100% traceable and production is sustainable for long-term growth.

FARMED LOBSTER

More than just a farm, our operations are a way of life, and we sustainably collect pre-juvenile lobsters for on-growing to harvestable size in our on-land facility.

We ensure that our impact on the local lobster stock is absolutely minimal, even biologically neutral, by reseeding a percentage of the juvenile lobsters to the wild once they have outgrown major mortality risks.

To complete our cyclical view on sustainability, by 2024 we hope to have completed full-cycle hatchery production, in turn reducing all negative impacts on local populations and regenerating stocks for generations to come.

WILD CAUGHT

We buy directly with local fishing families to ensure they get a fair price for their catch and then use our sustainable growon plan to hand-rear our lobsters on land to get them into the best condition. This chain of custody from fishers, to our farm, and back to the fishers for selling, enhances the local community by ensuring a stable income all-year-round.

Using local fishers means our stocks are fully traceable and, when buying one of our lobsters, you'll know exactly who caught it, reared it, and processed it.

Sourced lobsters are on-grown until they meet Caribbean Sustainable Fisheries' strict quality criteria to ensure a consistently high quality product.

PACKING AND DISTRIBUTION

Our harvesting through packing procedures follow FDA's regulations and HACCP planning.

Lobsters can be shipped live or as fresh, whole chilled lobster.

All lobsters are prepared to order, in advance of packing, to ensure temperature maintenance while shipping.

Our Lobsters are humanely handled and processed

Lobsters are shipped on the same day they are packed and our team follows the delivery process closely.

JOUVERT

ASSURED QUALITY LOBSTERS



Jouvert, meaning celebration in Creole, commands a quality that is unmatched in the market. Specially selected for structure and color, every care and attention has been given to Jouvert to deliver the sweetest, most succulent and tender flesh. The royal purple hue to the shell delivers a scarlet appearance once cooked, and is a hallmark that makes Jouvert instantly recognizable and sought after.

Sustainably farmed by Caribbean Sustainable Fisheries in the crystal clear waters of the Caribbean, each Jouvert is reared in perfect conditions, and because the process is consistent from feeding and care, to handling and processing, we can guarantee that each Jouvert that leaves the farm is consistent in flavor, texture, color, and quality.

Our purchasing partners can enjoy providing the taste of high-quality lobster with peace of mind, knowing it was sustainably caught and held in accordance with rigorous food safety system standards.

CARIBBEAN SPINY LOBSTER

PANULIRUS ARGUS



**FROM THE CRYSTAL CLEAR WATERS
OF THE CARIBBEAN...**

Jouvert lobsters are grown in our environmentally friendly land-based facility. Our lobsters are treated with care and can be purchased live, freshly chilled or frozen using the most humane dispatch method and ensuring maximum taste and texture.

Please check with sales representative for details.
Or contact us directly: orders@csfbvi.com

PRODUCT SPECIFICATIONS

Origin	British Virgin Islands
Availability	Live and chilled: seasonal (Nov.1 – July 31) Frozen tails: year-round
Size Ranges (lbs. per whole lobster (range))	2.0 (1.76 – 2.25) 2.5 (2.26 – 2.75) 3.0 (2.76 – 3.25) 3.5 (3.26 – 3.75) 4.0 (3.76 – 4.25)
Fresh Chilled Whole Lobster	Chilled, packed, and delivered/picked up on the same day
	Shelf life: 7 days
Live Lobster	Packed and delivered/picked up on the same day
	Re-tank upon receiving
Lobster Tails (new product)	Fresh: chilled, packed and delivered/picked up on the same day Frozen: packed and delivered/picked up on the same day
	Shelf life: chilled 7 days; frozen 90 days from chilled process date

www.csfbvi.com
Caribbean Sustainable Fisheries, Tortola, VG1110 BVI