



**Individual Vacuum Packed Raw Frozen
HPP 6-7oz. (170.1-198.5g) Shucked
Lobster Tail Meat – 10lbs.**



Species: *Homarus americanus*

Country of Origin: United States of America

Method of Harvest: Wild-Caught; Lobster Traps

Storage/Shipping Temp: 0° F (- 18° C)

Frozen Shelf Life: 2 years from production date

Dry Pack: No glaze applied

Pack Size: ~24-28 Individual Vacuum-Packed Tails/10lbs.

Allergens: Shellfish (Lobster)

Preparation: Keep frozen until ready to use. Thaw under refrigeration. Once thawed, remove from bag. Cook before consuming.



Case Net Weight	Case Dimensions	IVP Bag Dimensions	Pallet Count
10 lbs. (4.54 kg)	15.5" x 12" x 5" (39.37cm x 30.48 cm x 12.7cm)	8" x 12"	117 cases

Labeling Requirements:	Packaging Requirements:
Product Name	All raw materials, ingredients, packaging suppliers, & service providers to the company are pre-approved based upon their risk category. All frozen meat is placed in food & freezer-safe bags & further packed in cases.
Net Weight	
Country of Origin	
Ingredients	
Harvest Method (Only on master case label)	
Best by Date	

Nutrition Facts

Serving size 4 oz. (113g)

Amount per serving

Calories 90

% Daily Value*

Total Fat 1g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 145mg 48%

Sodium 480mg 20%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 19g

Vitamin D 0mcg 0%

Calcium 96.2mg 7.4%

Iron 0.28mg 1.6%

Potassium 192mg 4.9%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Wild-Caught Maine Lobster

Allergens: Shellfish

Greenhead Lobster LLC
38 Ocean St | PO Box 670
Stonington, Maine 04681
Approved By:
Approval Date:

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Version Number 1.1

Quality Parameters:

Quality Attributes	<p>Product Origin: Our lobster meat is a product of the USA, containing pure Maine lobster from Stonington, Maine. Our lobster meat is all-natural, wild-caught, and contains no artificial preservatives, making this product chemical-free.</p> <p>HPP Processing: The HPP processing technique breaks down connective tissue between meat and shell, allowing tail meat to be easily extracted from the shell without the use of heat. This process helps inactivate foodborne pathogens and extends freezer shelf life.</p> <p>Freezing Technique: Our nitrogen freezing technique produces a quick-frozen product, that preserves flavor and texture.</p>
Visual Appearance/Color	Lobster tails are visually inspected to ensure proper deveining and good condition. The lobster tail meat should be in good condition, red in color, and have little breakage. Lobster tails should have no off colors or odors.
Net Weight/Count	All bags are weighed to meet the declared weight value.

Quality Control:

Criteria	Definition	Target	Tolerance
6-7oz Tail Meat	Individual tail meat weighs within 6-7oz range.	100% accuracy	None
Evisceration	Entire digestive tract is removed from the lobster tail, leaving no off-coloring/debris down center of lobster tail.	100% removal	None
Individually Vacuumed Packs - ROP	Tails are vacuum sealed individually.	100% accuracy	None
Foreign Material – Critical	Presence of wood, metal, plastic, glass, petroleum, or chemical odors, weeds, mud, algae, or lime.	None	None



RAW SHUCKED TAIL MEAT

Live lobster experience,
without the hassle.



- **No shell + no heat;** tail meat is totally raw
- Consistent tail size for **precision cooking**
- **Lower labor costs;** control plate costs
- **No additives** or preservatives; pure Maine taste
- Eliminate shell weight; **no food waste**
- **Wild-caught** and sustainably harvested; thank you for supporting our in-shore Maine fishery.

CAUGHT &
PROCESSED
IN MAINE



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HIGH PRESSURE PROCESSING (HPP)

- Sending live lobsters through our High Pressure Processor (**HPP**) is the most humane entry into the processing line.

This stress-free, non-thermal process **preserves flavor + texture.**

- HPP applies enough pressure to break down connection between meat and shell; **tail meat is extracted fully raw.**



Tail Meat	Vacuum Pack	Case	~Tails per Case
2.1 - 2.82 oz (60 - 80g)	Twin Pack (2 tails/vac pack)	10 lbs.	56 - 76 (28 - 38 packs)
2.82 - 3.5 oz (80 - 100g)	Twin Pack (2 tails/vac pack)	10 lbs.	44 - 56 (22 - 28 packs)
3.5 - 4.23 oz (100 - 120g)	Twin Pack (2 tails/vac pack)	10 lbs.	36 - 44 (18 - 22 packs)
4.23 - 5 oz (120 - 142g)	Twin Pack (2 tails/vac pack)	10 lbs.	32 - 36 (16 - 18 packs)
5 - 6 oz (142 - 170g)	Individual Vac Pack (1 tail)	10 lbs.	28 - 32 IVP
6 - 7 oz (170 - 199g)	Individual Vac Pack (1 tail)	10 lbs.	24 - 28 IVP
7 - 8 oz (199 - 227g)	Individual Vac Pack (1 tail)	10 lbs.	20 - 24 IVP
8 - 10 oz (227 - 284g)	Individual Vac Pack (1 tail)	10 lbs.	16 - 20 IVP



- Individual Quick Frozen (**IQF**) also available
24 lb. Case (12 x 2 lb. bags).

Greenhead Lobster LLC is fully FDA HACCP compliant, which includes the U.S. Food & Drug Administration's mandatory seafood HACCP Regulation (21 CFR part 123) and satisfies the mandatory training requirements contained in (21 CFR part 123.10). Maine Lobster Processor Permit #12591



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