



Bayshore Lobster Ltd.

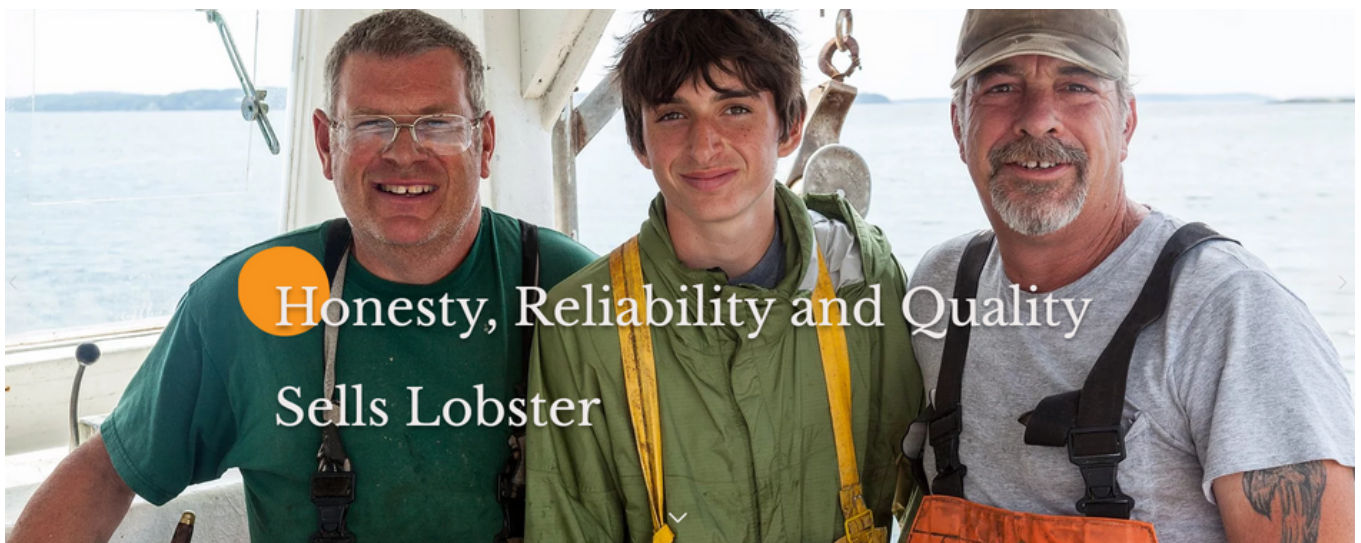
Contact **Mr Nathan Song**
Owner

Address 99 Backbay Loop
Back Bay, NB, E5C 2V4
Canada

Website www.bayshorelobster.com

Product - Live lobster (*Homarus americanus*)
- Frozen lobster (*Homarus americanus*)

Certificate





The company

Bayshore began life in 1994 as a small lobster packing plant. A couple of decades later Bayshore grew to the largest live lobster exporter in New Brunswick, Canada.

Now, with more than 25 years of experience, Bayshore sells live lobster to over 10 countries across the globe to professionals in wholesale, retail, and restaurants.

Harvesting

Harvesting lobster along the rugged Atlantic Coast is steeped in tradition and aside from some advances in boat and gear technology, little has changed in the past 150 years.

Each lobster fisher has a unique signature of colored buoys identifying their traps. As the boats near the buoy, the lines are secured and pulled out of the water. The lobsters are examined, carapace length measured to ensure legal size, undersized and egg-bearing females are returned to the sea.

While this method of harvesting lobster is highly labor-intensive, it is sustainable, ecologically sensitive to the environment, and maintains the integrity of the ocean floor with minimal disruption. After the lobster is removed, the traps are re-baited and placed back in the water.

Mission

Our mission is to provide the freshest sustainably harvested lobster and deliver them to our clients with unrivaled customer-focused service.

Our commitment is that our coastal communities have an excellent way of life with sustainability and environmental stewardship at the forefront.

We Have a dream
about Sustainability!

Kindergarten Rule #1: Clean up your own mess.

- If you take it out, then put it back.
- If you put it in, then take it out .

Sustainability is about leaving it for the next generation.

