

Seafood



Gourmet Chef Packers

Creation with the Chef in Mind!

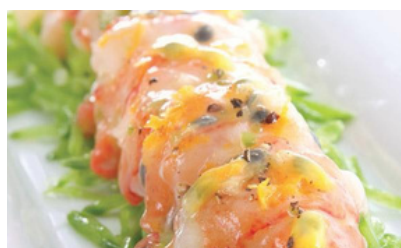
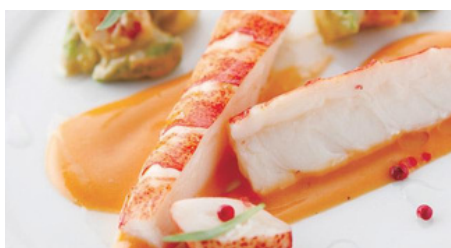
Contact **Mr Mike Henninger**
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- Products**
- Frozen Atlantic lobster products (*Homarus Americanus*)
 - * raw and cooked lobster meat
 - * whole lobster
 - * lobster tails
 - Value added lobster products (*Homarus Americanus*)
 - * lobster bisque
 - * lobster stock
 - * lobster sauce
 - * seafood sauce

Certificate



Seafood



The Company

Located in New Brunswick, Canada, the heart of North Coast lobster producing area. Our mission is to develop and market high quality value-added seafood products.

We have the capability to process lobster with the newest High Pressure Technology "UHP".

Safe and 100% natural lobster

Succulent Lobster - Our unique Ultra High Pressure (UHP) process and strict quality controls guarantee that the meat will not stick to the shell and will have very minimal shrinkage when cooked. Experience how different the UHP whole Raw Lobster is when compared to traditional "Blanched" or "Popsicle" style products. You will be amazed how much the UHP process helps the lobster retain its moisture and fresh from the sea flavor.

Using UHP Frozen Lobster Products is an excellent way to control cost and ensure your customers get a top-quality lobster every time. Our state of art equipment, careful hand inspection and unparalleled expertise guarantee it.

UHP Frozen Whole Lobster allows the creative chef a multitude of options when it comes to preparation style. This allows the chef all the versatility needed to produce a variety of dishes that will satisfy every diner. All this because you are choosing the best raw materials possible.

The true benefit of using UHP Raw Lobster Products is the incredible flavor, quality and consistency it offers the busy chef. The only limitation is your imagination!