



remarkable seafood, responsible choice

Aspects of the Live Trade of *Homarus americanus*

A Canadian Perspective

Canadian Lobster Fishery

- Nocturnal
- Solitary
- Cannibalistic
- Harvested at depths from 0 to 200m

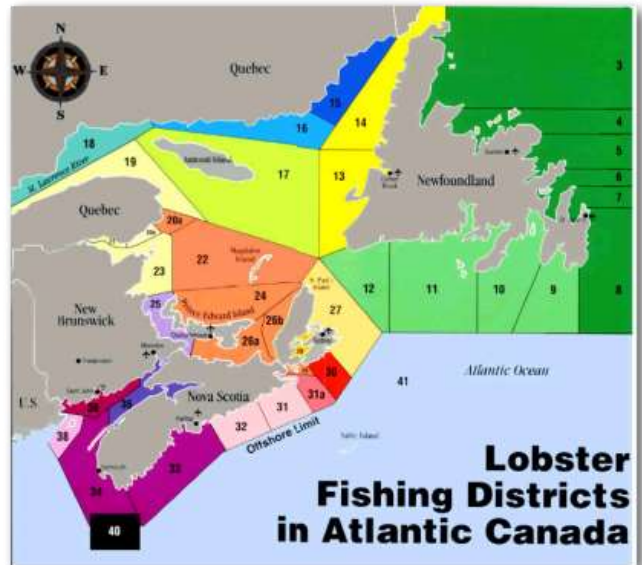


Canadian Lobster Fishery



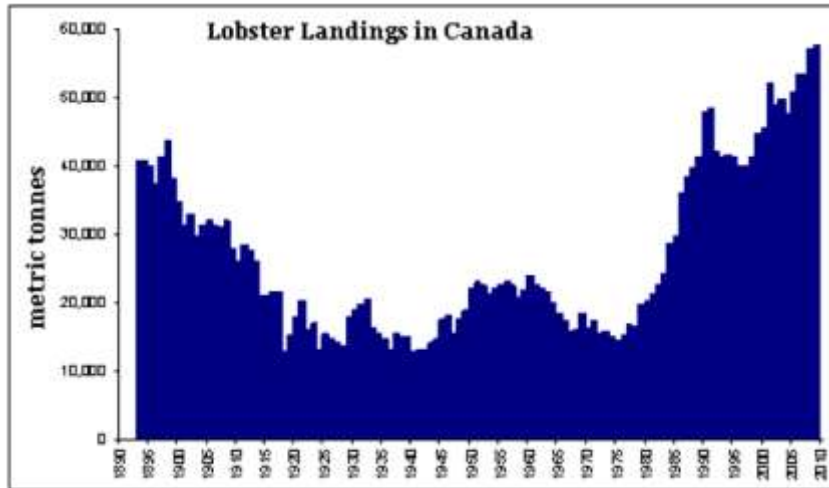
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Canadian Lobster Fishery



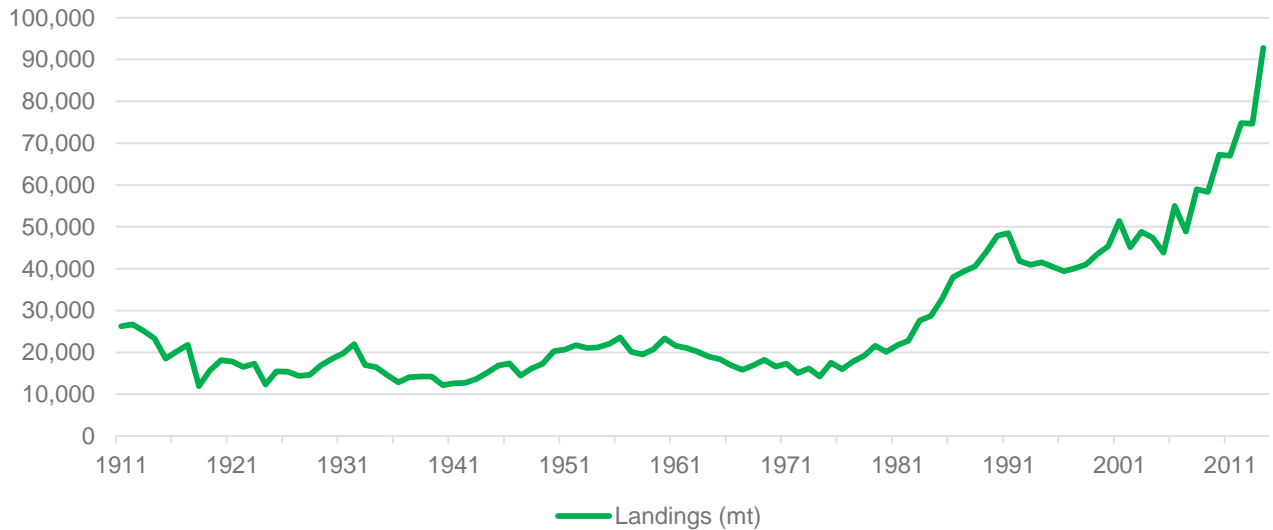
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Canadian Lobster Landings



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Canadian Lobster Landings



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Canadian Lobster Fishery



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Canadian Lobster Fishery



- 50' L
- 27' W
- 6.5' Draft
- 5 Live Wells
- 120 crate capacity (5400 kg)
- Opening day catch in November '15: 9t



Source: Fisherman's Voice, February 2015



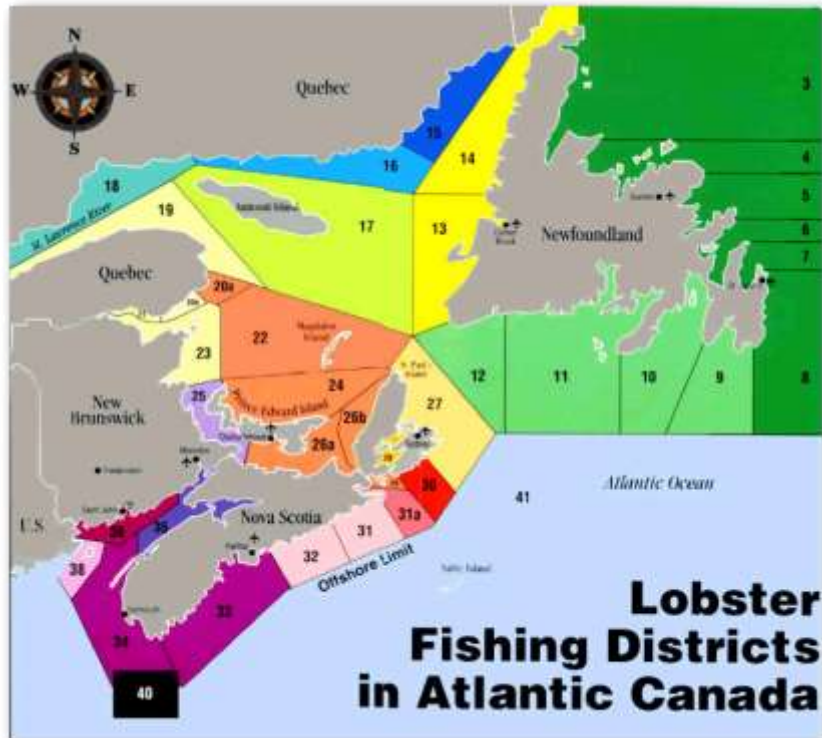
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Canadian Lobster Fishery



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Canadian Lobster Fishery



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Canadian Lobster Quality



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Canadian Lobster Quality



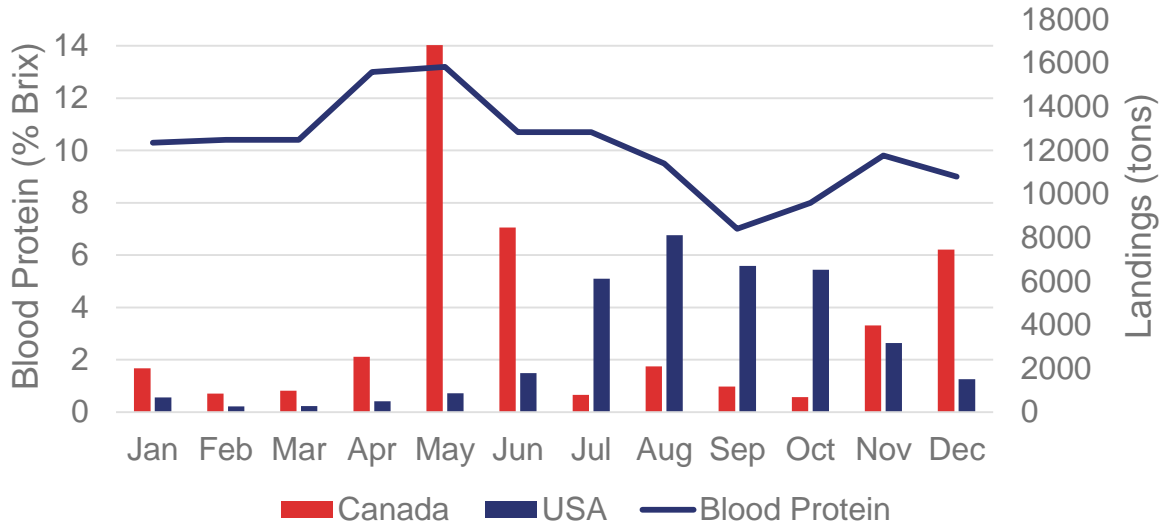
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Canadian Lobster Quality

Softshell versus Hardshell



Canadian Lobster Quality



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Post-Harvest Practices



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Post-Harvest Practices

- Crates are transported by refrigerated truck
- Floated in aerated reservoir (acclimation) 24-36h
- Causes reduction in harvest handling stress:
 - elevated O_2 consumption
 - elevated blood lactate, glucose and ammonia



Post-Harvest Practices

- Sorted by size (90 pieces per minute)
- Weak lobsters removed
- Automatic quality sorting
- Biological health assessments & disease screening on each batch



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Post-Harvest Practices

- Lobsters placed in habitat trays
- Trays provide segregated storage & mimic natural environment



Post-Harvest Practices



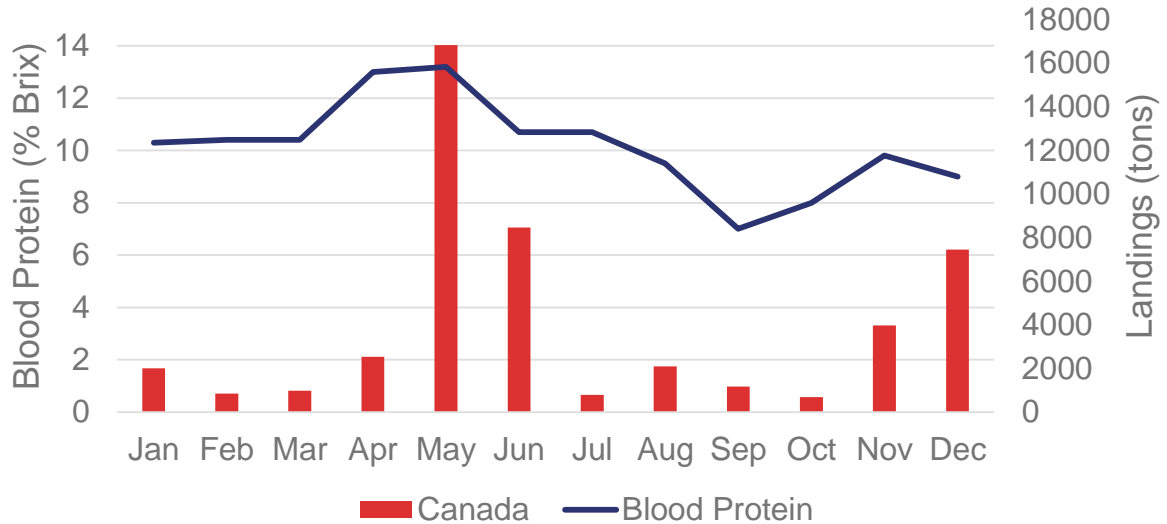
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Post-Harvest Practices



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Post-Harvest Practices



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Post-Harvest Lobster Quality



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Post-Harvest Lobster Quality

Key Factors that Influence Post-Harvest Lobster Quality

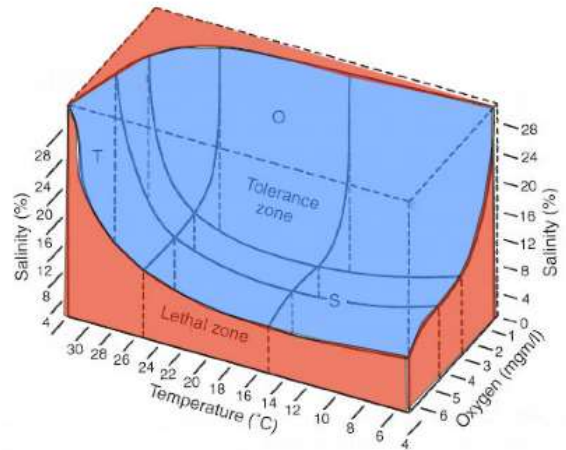
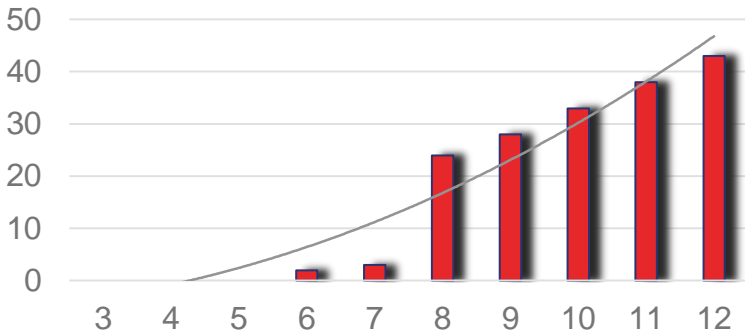
- Environmental Temperature
- Physical Handling
- Salinity
- Oxygen
- Wind
- Water ammonia levels

Quality is defined by acceptance of the end consumer
Quality maintenance is the responsibility of everyone



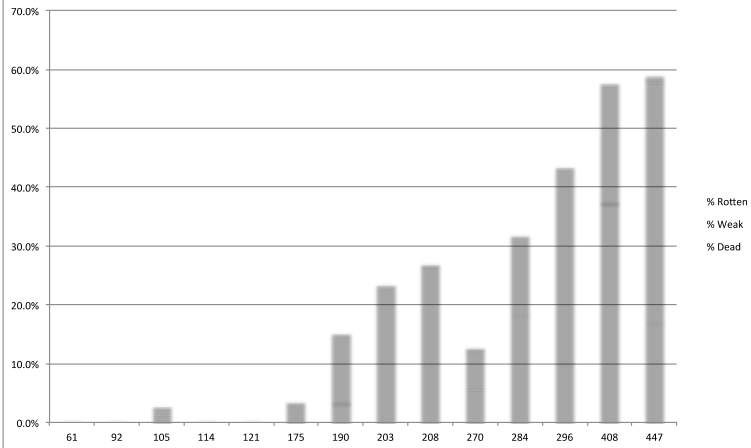
Post-Harvest Lobster Quality

Air Temperature vs % Mortality for 24h shipment



Post-Harvest Lobster Quality

Lobster Shipping Mortality by Temperature
Exposure and Exposure Duration (hrs)



Logistics temperature control & quality grading allow for extended air shipments to global markets

35h at 5 °C
58h at 3 °C



Thank you



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