



## THE FIVE QUALITY ARGUMENTS FOR FROZEN FISH AND SEAFOOD FROM ECOSOLUTION:

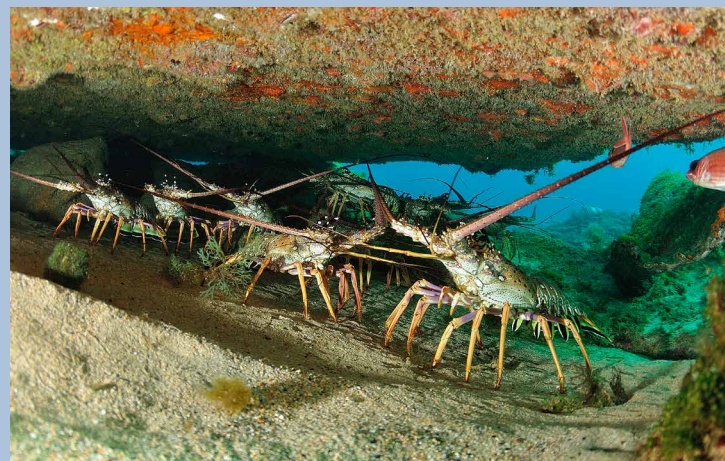
- ✓ **VALUE:** Sustainable wild catch by fully trained, long-term partners
- ✓ **INDIVIDUALITY:** Sorting and packaging according to our customer requirements
- ✓ **SAFETY:** Quality control by independent and external laboratories
- ✓ **TRANSPARENCY:** Lot control from landing, processing, packaging and shipping to wholesale
- ✓ **ASPIRATION:** Carefully caught and selected by Hand (dived by hand)

## SUSTAINABILITY AND QUALITY:

Bahamian Lobster in their natural habitat

Bahamian Lobster live safely in „Casitas“ (also: Condo) and are able to move freely without being trapped. At night they go in search of food. The local fisherman dive down to the habitat and catch the lobsters by lifting them gently with a hook and collecting them.

This sustainable method protects this species from overfishing. The fishing gear used is biodegradable and thus contributes to the protection of our oceans and the health of future generations.



# NATURAL AND SUSTAINABLE



## LOBSTER TAILS (*Panulirus argus*)

<b>Description</b>	Raw, headless, shell on, frozen, with intestines, IQF, IWP, protective glaze <5%
<b>Sizes</b>	5 oz 6 oz 7 oz 8 oz 9 oz 10-12 oz 12-14 oz 14-16 oz 16-20 oz 20-24 oz 24-35 oz
<b>Origin</b>	Western Central Atlantic (FAO 31)
<b>Catch</b>	Wild catch
<b>Fishing gear</b>	Pots and traps
<b>Ingredients</b>	Lobster Tails, Antioxidant: Sodium Metabisulfite
<b>Packing</b>	10 lbs box