

Standard Operating Procedure for Handling and Storage of Lobster Tails

Procedure:

A. Handling and Preparation –

1. Wash glaze off tails with cool water.
2. Once removed, thaw under refrigeration.
3. Using a sharp knife, split tail down the back. Gently pull meat from each side of the shell and replace.
4. Cook until an internal temperature of a minimum of 145oF is achieved, flesh is pearly or white, and opaque, and shell turns red.



Product Name (in restaurant): Lobster Tail, 4oz

Concept(s): OBS



Product Identification/ Description

Product Description: Frozen, Raw Lobster Tails

Product Origin:

Receiving Temperature: Frozen (0 degrees F or -18 degrees C or below)

Ingredient Statement: Lobster (Homarus Americanus)

Pack Size: 10 lb

Product Weight: 4 oz (+/- 0.5 oz); The average size per lobster tail should fall within the declared range for multiple size ranges. For single declared sizes, the average size shall be + ½ ounce of the declared size (ex. 4oz tail should fall between 3.5 oz and 4.5 oz).

Finished Product Shelf-Life: 24 months, kept frozen at –18 degrees C or below (0 degrees F or below)

Thawed Shelf-Life (in-house):

Finished/Storage product Temperature: 0 degrees F or -18 degrees C or below

Approved Label(s): From multiple PACKERS

Size	Range	Pieces per Case	Targeted ave. weight	Targeted count per case (+ /– 1 to 2)
3 - 4 oz	3 – 4 oz	40 – 53 pcs.	3.5 oz	46
4 oz	3.5 – 4.5 oz	36 – 45 pcs	3.8 oz	43
4 – 5 oz	4 – 5 oz	32 – 40 pcs	4.5 oz	36
5 – 6 oz	5 – 6 oz	27 – 32 pcs	5.5 oz	29
6 – 7 oz	6 – 7 oz	23 – 27 pcs.	6.5 oz	25

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Claims should represent the 'number of', or 'count' of tails. Acceptable claims outlined below:

A. Missing from the master case due to improper sizing.

1. There shall be no more than 10% total, by count, of the lobster tails that are larger or smaller than the declared size range.

B. Broken or damaged.



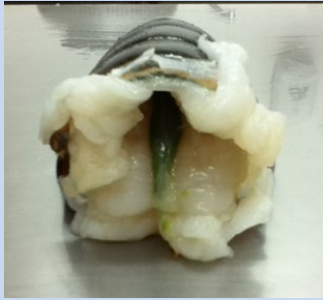
A. Mushy (meat). There is no tolerance for mushy tails.

A. Diseased.

1. There is no tolerance for abnormally colored lobster. No Green tails.
2. There is no tolerance for lobster with darkened or black bellies.
3. There is no tolerance for meat damaged by improper handling and/or storage.

B. There shall be no decomposition or dehydration in the product.

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Damaged Tails	Broken Tails	Green Tails
<p>Middle flipper must be intact.</p>	<p>There shall be no more than 10%, by count, that has $\frac{1}{4}$ or 6mm of meat on shell breaks, or more than 3 hairline cracks no more than 3 cm long.</p>	<p>There is no tolerance for green discoloration of the meat.</p>
		
<p>No more than 1 missing flipper (middle flipper must be intact.).</p> 