



## Fiordland Lobster Company

**There's a lot of water around us. A staggering 330 million trillion gallons of it in fact, the bulk of which is contained in the vast oceans that cover more than 70% of the planet.**

So, it probably comes as some surprise to learn that, despite the sheer size of earth's underwater habitat, the world's finest lobsters are confined to a small pocket of water surrounding the Antipodes.

It's here, in the fertile marine ecosystem which starts at the bottom edge of Australia, frames Tasmania and encompasses the coastlines of New Zealand, where the highly-prized Southern Rock Lobster thrives.

With its distinct red shell and bright orange legs, it's the sweetest, most succulent of all Lobsters; a rare and sought-after delicacy.



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# The World's Finest Lobster



[www.wildlegendlobster.com](http://www.wildlegendlobster.com)





## Live Southern Rock Lobster

**Exclusive to the pristine oceans of New Zealand and southern Australia, the legendary Southern Rock Lobster thrives in its wild and forbiddingly cold environment.**

The connoisseur's choice, Southern Rock Lobsters are a succulent delicacy. Creamy smooth flesh partners with a flavour profile defined by tender sweetness. Served as sashimi or lightly cooked, the perfection of Southern Rock Lobster lies not just in taste, but in versatility too.

Wild caught, Southern Rock Lobsters are moved expertly through our dedicated distribution chain, remaining fit and strong all the way from the remote coastlines where they are landed, to the cosmopolitan international markets where they are savoured.



## Legendary lobster. Exceptional care.

**Wild Legend is proud to be a world leading provider of live and frozen lobster (also known locally as crayfish) thanks to our exceptional commitment to quality.**

We work within a strict national fishing Quota Management System that protects our unique marine ecosystems and maintains wild stocks for future generations.

- All of our lobsters are captured in the wild from remote, clean waters, which are part of protected coastal ecosystems.
- The lobsters are transported in specially designed refrigerated vehicles from remote landing points to dedicated tanking facilities.
- Our lobsters are held live in a controlled saltwater environment until they're export packed or cooked.
- Our vision is to be as legendary as our lobster - to be the most progressive and innovative lobster company on the planet.

### Our lobsters are wild caught

**Wild caught refers to lobsters or other seafood that is caught in their natural habitat, as opposed to those that are raised in captivity or on a farm.**

Our lobsters are caught by fishermen who use lobster pots to catch them. Wild caught lobsters are highly prized for their taste and texture, and are often considered to be of highest quality. This is because wild caught lobsters are able to feed on a natural diet and live in their natural environment, which can result in a more flavorful and healthier lobster.



## Frozen Southern Rock Lobster

### Frozen Cooked Southern Rock Lobster

**Exclusive to the pristine oceans of New Zealand and southern Australia, the legendary Southern Rock Lobster thrives in its wild and forbiddingly cold environment.**

Cooked to perfection under exacting conditions, the integrity and flavour of the flesh is captured at its very best. And is preserved when the velvety sweet Southern Rock Lobsters are immediately snap frozen and packaged to the highest standard, ready for eating on arrival.

A favourite on restaurant menus, the Frozen Cooked Southern Rock Lobsters double as a prized supermarket item, ready to be eaten at home and guaranteed to impress dinner guests.

### Frozen Green Southern Rock Lobster

**The connoisseur's choice, Southern Rock Lobsters are a succulent delicacy. Creamy smooth flesh partners with a flavour profile defined by tender sweetness. Served as sashimi or lightly cooked, the perfection of Southern Rock Lobster lies not just in taste, but in versatility too.**

Competitively advantageous, the Wild Legend team have designed and developed sashimi-grade frozen green Southern Rock Lobster ideal for the international market. Our precision technology protects the flesh from cell degradation, maintaining texture and flavour, while offering chefs the flexibility of utilisation as required.

Working swiftly, our Southern Rock Lobsters are transferred from oceanic waters and are precision frozen within minutes. Equally important is the thaw. To maintain excellence and integrity, a fast defrost in cold water offers best results. Typically, 700gm equates to approximately 20 minutes of thaw time, while 1kg will take approximately 30 minutes.