

BROLOS

AUSTRALIAN LOBSTER

PRODUCT SPECIFICATIONS





LIVE LOBSTER

Brols lobsters come from some of the purest waters in the world. Geraldton Fishermen's Co-operative's supply chain has been optimised to ensure the just-caught quality of Brols lobster from boat to customer, regardless of whether you're around the corner or across the world.

The staging process for live lobster culminates at our purpose-built 80-tonne live storage facility, located next to Perth international airport. Covering more than 4000m², this facility is the world's largest rock lobster export facility, capable of holding up to 80 tonnes of live lobster.

The lobster is held in a climate-controlled, computer-monitored aquaculture system in more than 1,200 tonnes of refrigerated, filtered seawater. After final quality checks, lobster is prepared for export and then direct-loaded into aircraft containers ready to be transported worldwide.

Depending on customer and market preferences, a broad range of Brols lobster sizes are available, from 400 grams to 2 kg per piece, packaged in 15kg net cartons.



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER 15KG CARTON
A size	490 grams and under	31 counts and above
B size	491 - 610 grams	25 - 30 counts
C size	611 - 740 grams	21 - 24 counts
D size	741 - 850 grams	18 - 20 counts
E size	851 - 970 grams	16 - 17 counts
F size	971 - 1220 grams	13 - 15 counts
G size	1221 - 1800 grams	9 - 12 counts
H size	1801 grams and over	7 counts and under (13kg)

WHOLE COOKED CHILLED LOBSTER

Geraldton Fishermen's Co-operative harnesses the Western rock lobster's sweet, natural flavours in our range of Brolos brand-cooked lobster by utilising an industry-leading steam tunnel cooking process with precisely controlled time and temperature variables.

Quality checkpoints and monitoring throughout production ensure a premium cooked lobster product. After the cooked lobster exits the steam tunnel, it is washed, inspected for quality and quickly immersed in an ice bath to arrest the cooking process.

The cooked and chilled lobster production process includes additional temperature adherence protocols to ensure a safe, market-ready chilled lobster product. Properly stored chilled Brolos lobster has a shelf life of 10 days from production.

A broad range of Brolos lobster sizes is available, from 400 grams to nearly 2 kg per piece, packaged in 15kg net cartons.



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER 15KG CARTON
A size	490 grams and under	31 counts and above
B size	491 - 610 grams	25 - 30 counts
C size	611 - 740 grams	21 - 24 counts
D size	741 - 850 grams	18 - 20 counts
E size	851 - 970 grams	16 - 17 counts
F size	971 - 1220 grams	13 - 15 counts
G size	1221 - 1800 grams	9 - 12 counts

WHOLE COOKED FROZEN LOBSTER

Geraldton Fishermen's Co-operative harnesses the Western rock lobster's sweet, natural flavours in our range of Brolos brand-cooked lobster by utilising an industry-leading steam tunnel cooking process with precisely controlled time and temperature variables.

Quality checkpoints and monitoring throughout production ensure a premium cooked lobster product. After the cooked lobster exits the steam tunnel, it is washed, inspected for quality and quickly immersed in an ice bath to arrest the cooking process.

The chilled, cooked lobster is then weighed and packed; a final quality inspection occurs before being sent to the blast freezers to lock in the texture and natural flavours of the Western rock lobster.

Brolos premium rock lobster products carry a 30-month shelf life from the production date.



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER 10KG CARTON
A size	490 grams and under	21 counts and above
B size	491 - 610 grams	17 - 20 counts
C size	611 - 740 grams	14 - 16 counts
D size	741 - 850 grams	12 - 13 counts
E size	851 - 970 grams	11 counts
F size	971 - 1220 grams	9 - 10 counts
G size	1221 - 1800 grams	6 - 8 counts

WHOLE RAW FROZEN LOBSTER

Precisely controlled raw lobster production techniques and stringent commercial food safety standards are applied to ensure the quality and texture of fresh lobster are retained for end-users. Only healthy, live lobster is selected for Brolos premium raw lobster products.



Once final inspection and quality checks have been completed, the raw lobster product is weighed, packed and sent to the blast freezers to lock in the texture and fresh flavour.

Brolos premium rock lobster products carry a 30-month shelf life from the production date. Brolos raw lobster is individual shrink-wrapped and packaged in 10 kg net cartons.



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER 10KG CARTON
A size	490 grams and under	21 counts and above
B size	491 - 610 grams	17 - 20 counts
C size	611 - 740 grams	14 - 16 counts
D size	741 - 850 grams	12 - 13 counts
E size	851 - 970 grams	11 counts
F size	971 - 1220 grams	9 - 10 counts
G size	1221 - 1800 grams	6 - 8 counts

FROZEN RAW LOBSTER TAILS

Brolos raw lobster tails are prepared and wrapped in a shrink-wrapped casing, ensuring the quality and freshness of the product and ease of handling for end-users.

The wrapped lobster tails then move to an automated weighing and grading station before a final quality inspection by experienced processing attendants.

The lobster tails are immediately sent to the blast freezers to lock in the texture and fresh flavours once the lobster tails are packed into cartons.

Brolos premium rock lobster products carry a 30-month shelf life from the production date. Various packaging configurations are available depending on market preferences and product sizes, such as 4.54 kg (10 pounds) and 11.34 kg (25 pounds).



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER CARTON	CARTON WEIGHT
SAA size	140 - 180 grams (5-6oz)	26 - 32 counts	4.54kg/ 10lbs
SRB size	181 - 210 grams (6-7oz)	22 - 25 counts	4.54kg/ 10lbs
SAB size	211 - 240 grams (7-8oz)	19 - 21 counts	4.54kg/ 10lbs
SAC size	241 - 280 grams (8-10oz)	17 - 18 counts	4.54kg/ 10lbs
SAD size	281 - 340 grams (10-12oz)	14 - 16 counts	4.54kg/ 10lbs
SAE1 size	341 - 400 grams (12-14oz)	12 - 13 counts	4.54kg/ 10lbs
SAE2 size	401 - 460 grams (14-16oz)	10 - 11 counts	4.54kg/ 10lbs
TAF size	461 - 560 grams (16-20oz)	19 - 23 counts	11.34kg/ 25lbs
TAG size	561 grams and over (20oz+)	18 counts and under	11.34kg/ 25lbs

FROZEN COOKED LOBSTER TAILS

Cooked Brolos lobster tails are cooked in an innovative steam tunnel. The steam tunnel with precisely controlled temperatures and time durations gently cooks the lobster meat while retaining the fresh, natural flavours, ensuring a consistent, high-quality product with an appealing aesthetic.

The lobster tails are wrapped in a shrink-wrapped casing for enduring quality and freshness of the product. The wrapped lobster tails then move to an automated weighing and grading station before a final quality inspection by experienced processing attendants. The product is immediately sent to the blast freezers to lock in the texture and fresh flavours once the lobster tails are packed into cartons.

Brolos premium rock lobster products carry a 30-month shelf life from the production date. Packaging configurations available are 10kg net cartons.



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER CARTON	CARTON WEIGHT
TCAA size	140 - 180 grams	56 - 71 counts	10kg/ 22lbs
TCA size	181 - 210 grams	48 - 55 counts	10kg/ 22lbs
TCB size	211 - 240 grams	42 - 47 counts	10kg/ 22lbs
TCC size	241 - 280 grams	36 - 41 counts	10kg/ 22lbs
TCD size	281 - 360 grams	28 - 35 counts	10kg/ 22lbs
TCE size	361 - 480 grams	21 - 27 counts	10kg/ 22lbs
TCF size	481 - 590 grams	17 - 20 counts	10kg/ 22lbs
TCG size	591 grams and over	16 counts and under	10kg/ 22lbs

COOKED SPLIT FROZEN LOBSTER

Geraldton Fishermen's Co-operative harnesses the Western rock lobster's sweet, natural flavours by utilising an industry-leading steam tunnel cooking process with precisely controlled time and temperature variables.

Quality checkpoints and monitoring throughout production ensure a premium cooked lobster product. After the cooked lobster exits the steam tunnel, it is washed, inspected for quality and quickly immersed in an ice bath to arrest the cooking process.

The chilled, cooked lobster then moves to the splitting station, where a food-safe blade splits the lobster into two equal portions. The product is then cleaned, weighed and packed; a final quality inspection occurs before being sent to the blast freezers to lock in the texture and natural flavours of the Western rock lobster.

Brolos premium rock lobster products carry a 30-month shelf life from the production date. Cooked, split lobsters are individually wrapped and packed in set counts (variable weight) cartons.



PRODUCT SIZE

WEIGHT PER PIECE

COUNTS PER CARTON (variable weight)

SPBA48 size

150 - 200 grams

48 counts

SPBB40 size

201 - 250 grams

40 counts

SPBC32 size

251 - 300 grams

32 counts



RAW SPLIT FROZEN LOBSTER

Precisely controlled raw lobster production techniques and stringent commercial food safety standards are applied to ensure the quality and texture of fresh, split lobster are retained for end-users. Only healthy, live lobster is selected for Brolos premium raw lobster products.

Once final inspection and quality checks have been completed, the raw lobster product is moved to the splitting station, where a food-safe blade splits the lobster into two equal portions. The product is then cleaned, weighed and packed; a final quality inspection occurs before being sent to the blast freezers to lock in the texture and natural flavours of the Western rock lobster.

Brolos premium rock lobster products carry a 30-month shelf life from the production date. Raw split frozen lobsters are shrink-wrapped and available in set counts (variable weight).



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER CARTON (variable weight)
SPRA48 size	150 - 200 grams	48 counts
SPRB40 size	201 - 250 grams	40 counts
SPRC32 size	251 - 300 grams	32 counts
SPRD26 size	301 - 350 grams	26 counts
SPRE22 size	351 - 400 grams	22 counts
SPRF20 size	401 - 500 grams	20 counts

RAW FROZEN LOBSTER HEADS

Geraldton Fishermen's Co-operative's frozen raw lobster heads are produced during lobster tail production. The lobster tailing production ensures the lobster head by-product is consistent and ideal for seafood flavour boosting in stock, soups and value-add food production.

Once the lobster heads are prepared, they're inspected for quality and graded in three size ranges. The lobster heads are packaged and sent to the blast freezers to ensure quality.

Bros lobster head products carry a 30-month shelf life from the production date and are available in 10kg net cartons.



PRODUCT SIZE	WEIGHT PER PIECE	COUNTS PER CARTON (variable weight)
RHSMAL	320 grams and under	32 counts and above
RHMED	210 - 360 grams	28-32 counts
RHLARG	361 grams and above	27 counts and under

BROLOS

Speak to our Business Development team today.

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