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Seafood has gained immense popularity in different parts of the world because they are considered healthy. They contain several vitamins and minerals which are essential for our body. So being high in nutritional value their demand is increasing day by day because most of the people nowadays love to eat healthy food. Earlier, the choices in seafood were limited due to less availability of sea animals. But now things have completely changed and there is a large variety of seafood available in the markets all over the world.

Increase in demand for Seafood has increased to such an extent that they are being transported form one place to another in frozen form. Actually, they are frozen so that they can be used for a longer period of time and taste like fresh seafood when cooked. So now seafood is not only famous in places like Thailand, Indonesia, China but also in UK, US as well as other parts of the world with the help of above mentioned technology of seafood in frozen form. The demand for seafood has increased greatly and in order to fulfill the demand the supply also has to be increased. That is why most of the people in and out of South Asia are involved in farming of Seafood.

One of the most popular seafood delicacies is Live Lobster. People who are seafood lovers will definitely enjoy all the dishes prepared using live lobster. However, before preparing live lobster recipes it is very important to get the right lobster and handle it in a proper manner.

1)It is necessary to handle the Live Lobster promptly and refrigerate it as soon as possible because lobsters, in order to survive, are required to remain in cold, moist and wet condition when they are out of water.

2)Usually, these live lobsters are delivered in cartons so it is very important to handle the carton very carefully because they are very tender and may get smashed or broken if not handled in a proper manner. The cartons should not be crushed, dumped, dropped or thrown because the live lobsters inside will get damaged.

3)The cartons containing Live Lobster should be opened in a damp area to keep them alive. When you open the carton you may find some lobsters are weak with hanging tails and claws, you must cook them as soon as possible and refrigerate the rest properly in covered containers. However, make sure not to pile one lobster over another.

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