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Marcel Richard • Owner BA Richard



A Legacy in Fresh Lobster Streamlines Processing with New Weighing Equipment

In 1894 Marcel Richard's great-grandfather began a lobster processing business. Lobster was unobtainable for inlanders, but the allure of its exquisite taste and its status of affluence was growing. Refrigeration transport would be a new technology introduced about 30 years later, so lobster meat was carefully packed into cans and hand soldered. These tins were shipped and stocked on shelves throughout Europe.

Today, the fourth generation of Richards is at the helm of BA Richard LTD in Ste-Anne-de-Kent in New Brunswick, Canada, where the most succulent Canadian-Atlantic lobsters are processed each day and frozen to assure the freshest quality product. Within hours of leaving the ocean, lobster tails, lobster claws and other lobster meat is processed and loaded for transport to the Midwest for mass distribution to several top seafood restaurant chains throughout the US and international markets.

Selected and Processed Daily

During harvest season, fishermen arrive at the wharf to sell their fresh catch. The 200-plus BA Richard employees assure quality and accuracy. Every morsel of lobster meat has value to the business' bottom line.

What the Lobster Process Entails

The lobsters are thoroughly cleaned and the most precious meat is removed—the tails. The tails are placed onto the weighing platform a CW-80 checkweigher manufactured by Rice Lake Weighing Systems. In milliseconds the weight display defines the grade of that lobster tail. The operator places all similarly-sized or graded tails in a container where they enter a freezing tunnel for the fastest deep freeze. Then they are packed and ready for transport.

Meanwhile, the remaining lobster bodies enter the steam area to be cooked. The meat from the claws and legs is removed and packaged. Here the large claws are put into a tin and as the target weight

approaches the operator adds smaller claws until the accept status of the CW-80's over/accept/under display is illuminated, showing BA Richard's target weight value. Then the operator packages the meat into a vacuum-sealed bag where it is frozen.



Streamlining Weighing Equipment

Buying up to 50,000 lbs of fresh catch on a given day equates to a high regard for weighing accuracy and dependability. Those factors are the primary reasons that Gerald Sullivan, president of Mari-Tech Scales and Food Equipment in Dartmouth, Nova Scotia convinced Richard to try a CW-80 checkweigher manufactured by Rice Lake Weighing Systems. Richard said, "We were always having problems with our other scales. Gerald convinced me that the CW-80 from Rice Lake Weighing Systems would excel in our environment." He was right. Now, a few years later, the entire plant revolves around CW-80s—tail grading, checkweighing and straight weighing for quality control. Richard says, "We never have problems."

Sullivan adds, "Once we program the CW-80 and install it, we never touch it again. There's nothing else like it on the market—big, bright display, tough construction that withstands constant exposure to saltwater, and there's a variety of sizes." BA Richard is dedicated to sharing the freshest and most exquisite harvest of the ocean—Canadian lobster.

