

## **Clearwater's Argentine subsidiary, Glaciar Pesquera, awarded highly coveted privilege of displaying Eco-Label by the Marine Stewardship Council**

BEDFORD, NS, Dec. 13 /CNW/ - Clearwater Seafoods Limited Partnership's (Clearwater) Argentine subsidiary company Glaciar Pesquera SA is proud to announce that it has been awarded the privilege to display the blue eco-label from the Marine Stewardship Council (MSC) on its Argentinean Scallop products. The Argentine or Patagonian scallop fishery is the first scallop fishery in the world to receive this rigorous independent certification. The Marine Stewardship Council (MSC) certification comes with the privilege to display the blue eco-label on scallop products from this fishery.

MSC certified products have a growing audience in North American and European markets as a result of the increased interest in products from well-managed and sustainable fishery efforts. The logo is evidence that the fishery meets the strict environmental standards set by the MSC and the product originates from a sustainable and well-managed fishing resource.

"Consumers are showing a growing interest in sustainable product offerings. In addition, Argentine scallops are excellent source of protein, low in fat and are filled with the vitamins and minerals needed for good nutrition and good health. Chefs and 'ready-meal' food processors are using Argentine scallops in an increasing variety of preparations; from appetizers like the popular Latin American Scallop Ceviche, to salads and main entrees. Argentine scallops are absolutely delicious served either hot or cold. We see great opportunities for this product on retailer shelves, particularly for the discerning palates of European and North American consumers." stated Alan Cameron, Product Manager for Clearwater Scallops.

Clearwater's strategy of resource ownership depends on ensuring sustainable harvesting through responsible resource management and it has been proactive in protecting its key resources through its investments in science and by actively co-managing these resources in partnership with government Fishery Organizations. "The Argentine scallop industry is committed to responsible fishing and we are actively engaged in providing ongoing support to the Argentine government's efforts to ensure continued health and sustainability of the scallop resource," stated Eduardo Gonzalez Lemmi, President of Glaciar Pesquera SA, Clearwater's Argentine Subsidiary.

Colin MacDonald, Clearwater's Chief Executive Officer stated, "The road to certification has been a long and dedicated journey. Sustainability has and will always be a life long commitment of our company. Our goal is to ensure our corporate philosophies are reflected in our products and in our fishing operations. The MSC eco-label demonstrates our commitment to the long-term sustainability of the species we harvest from the sea. It also assures the increasing eco-conscious consumer they are buying a product that is harvested in a sustainable and responsible manner and one that will be enjoyed by our children and their children for all the generations to come."

### ABOUT CLEARWATER

Clearwater is recognized for its consistent quality, wide diversity and reliable delivery of premium seafood, including scallops, lobster, clams, cold-water shrimp, crab and ground fish.

Since its founding in 1976 Clearwater has invested in science, people, technology, resource ownership and resource management to preserve and grow its seafood resource. This commitment has allowed it to remain a leader in the North American seafood industry for almost three decades.

#### ABOUT GLACIAR PESQUERA SA's OPERATIONS

Glaciar Pesquera is a subsidiary of Clearwater. Glaciar's state of the art processing vessels harvest year-round making their delicately flavored scallops available throughout the year. After being harvested the scallops are frozen at sea, binding their natural moisture and locking in their natural sweet flavor. Research proves that scallops that are frozen at sea provide chefs and consumers with minimum shrinkage and maximum cook yield while protecting the natural delicious taste and superb eating experience of the scallop. The product is exported from Argentina to markets in both Europe and North America.

The Patagonian scallop (*Zygochlamys patagonica*), also called Argentinean or Antarctic scallop, are harvested wild from the Argentine Continental Shelf. Famous for their delicate natural sweet flavor, they are popular in a variety of meal applications.

#### ABOUT THE MARINE STEWARDSHIP COUNCIL

The Marine Stewardship Council (MSC) is an independent, global, non-profit organization. It works to enhance responsible management of seafood resources, to ensure the sustainability of global fish stocks and the health of the marine ecosystem. It is supported by a broad coalition of those with a stake in the future of the global seafood supply. The MSC harnesses consumer power by identifying sustainable seafood products through an eco-label. For more information on the MSC and the certification of the Patagonian Scallop Fishery Certification visit [http://www.msc.org/html/content\\_1294.htm](http://www.msc.org/html/content_1294.htm).

For the MSC announcement visit [http://www.msc.org/html/ni\\_258.htm](http://www.msc.org/html/ni_258.htm).

Notes to editor:

Additional pictures, product fact sheet and recipes available upon request.

Clearwater website: [www.clearwater.ca](http://www.clearwater.ca).

Products bearing the MSC eco-label are available on the MSC website: [www.msc.org](http://www.msc.org).

/NOTE TO PHOTO EDITORS: A photo accompanying this release is available on the CNW Photo Network and archived at <http://photos.newswire.ca>. Additional archived images are also available on the CNW Photo Archive website at <http://photos.newswire.ca>. Images are free to accredited members of the media/

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