

RESPONSIBLE
FISHING
SINCE 1976



WILD CAUGHT CANADIAN SEA SCALLOPS



Sustainably harvested from the pristine waters of the Canadian North Atlantic, Clearwater's premium frozen-at-sea scallops are 100% natural and MSC-certified. Within an hour of being harvested from the ocean, scallops are frozen directly onboard our vessels. This fresh-frozen process offers the ultimate in freshness and quality.

You won't find a fresher, purer scallop anywhere.





FROZEN-AT-SEA SEA SCALLOPS

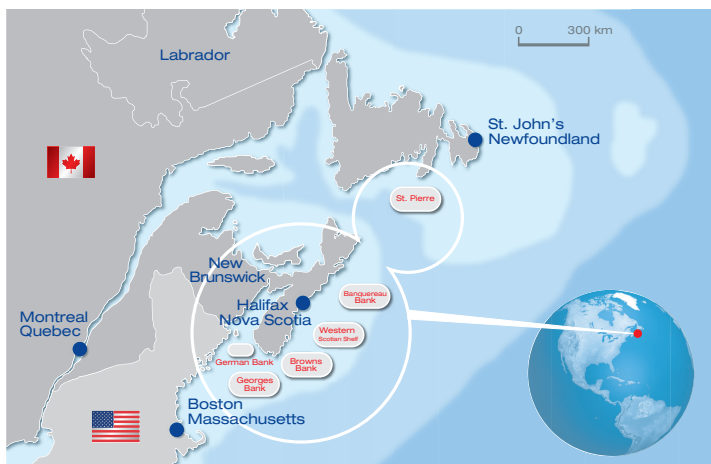
WHY CLEARWATER?

- Largest Canadian Sea Scallop quota holder
- Fast and efficient worldwide distribution and delivery
- Wild-harvested from a sustainable and Marine Stewardship Council (MSC) certified fishery
- Consistent year-round supply and availability

HARVESTING AND PROCESSING

Wild-caught in the cold, clear waters of the Canadian North Atlantic, Clearwater Sea Scallops are harvested by state-of-the-art factory vessels. Clearwater is Canada's largest sea scallop quota holder. Vessels harvest in all kinds of weather, ensuring consistent supply 12 months of the year.

Clearwater's Sea Scallops are shucked and dry frozen on board our factory vessels within an hour of catch, without any additives or chemicals. Freezing-at-sea is the preferred scallop processing method, with independent research showing that frozen-at-sea scallops outperform land-frozen scallops on drip loss, cooked yield, flavor, texture, appearance and shelf life.



FEATURES & BENEFITS

- 100% natural with no chemicals or additives
- Wild caught
- IQF for convenience and portion control
- "Dry" scallop, minimum shrinkage and greater cook yield

FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure Clearwater customers receive only the highest-quality, consistent and food-safe products.



SUSTAINABILITY



Clearwater's Sea Scallops are Marine Stewardship Council (MSC) certified, the industry's gold standard for third party verification. Products displaying the MSC logo give consumers assurance that their seafood originates from a sustainable and well-managed fishery as set by the MSC's strict environmental standards.

TASTE THE CLEARWATER DIFFERENCE

Clearwater scallops are frozen pre-rigor, which means they have superior water-binding properties. The scallops actually bind or hold their own natural moisture, preventing them from taking on additional or external moisture. Most competitors' scallops are stored on fresh water ice for days or soaked in chemical solutions to help retain moisture and preserve the product before being shipped to customers. When scallops are stored on ice for days, the fresh water is absorbed and retained, resulting in an inferior product with added water. Water or chemical solutions are later purged during thawing or cooking resulting in product loss or shrinkage.

Our fresh-frozen process not only offers the ultimate in freshness and quality, but provides a high quality, premium product with a longer shelf life and ultimately better value for end users. Clearwater Sea Scallops retain their shape, color and taste during cooking and consistently sear a beautiful golden brown.



FROZEN-AT-SEA



LAND-FROZEN

NATURAL

All of Clearwater's Sea Scallops are 100% natural and free of additives. Any color differences are naturally occurring and do not affect the quality or taste of the scallops. Our scallops come in all shapes, colors and sizes, but one feature always remains consistent - their incredible taste!

ORANGE/PUMPKIN COLORED SCALLOPS

A Pumpkin Scallop is a scallop that is orange or pink in color, different from the traditional white coloring most are used to seeing. Pumpkin Scallops are sometimes mistaken as being spoiled, however the color is actually due to the scallops' diet and spawning.





IN THE KITCHEN

Clearwater Frozen-at-Sea Scallops are the perfect choice for a wide range of menu applications from appetizers to entrées. Ideal for pasta toppers, salads and chowders, as well as center of the plate, they can be seared, poached, steamed or grilled.

A simple pan sear is the best way to demonstrate the features and benefits of Clearwater's Sea Scallops. Once the product is thawed, pat dry and place in a very hot pan using a neutral flavored cooking oil with a high smoke point. No seasoning required!



PACKAGING FORMATS

SIZE GRADES: 10/20 | 20/30 | 30/40 | 40/50

PACK SIZES: **NORTH AMERICA:** **EUROPE:**

2 x 5lb

1 x 10kg

6 x 5lb

10 x 1kg

20 x 12oz (US)



Customized packs can be developed based on volumes.

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**