

RESPONSIBLE
FISHING
SINCE 1976

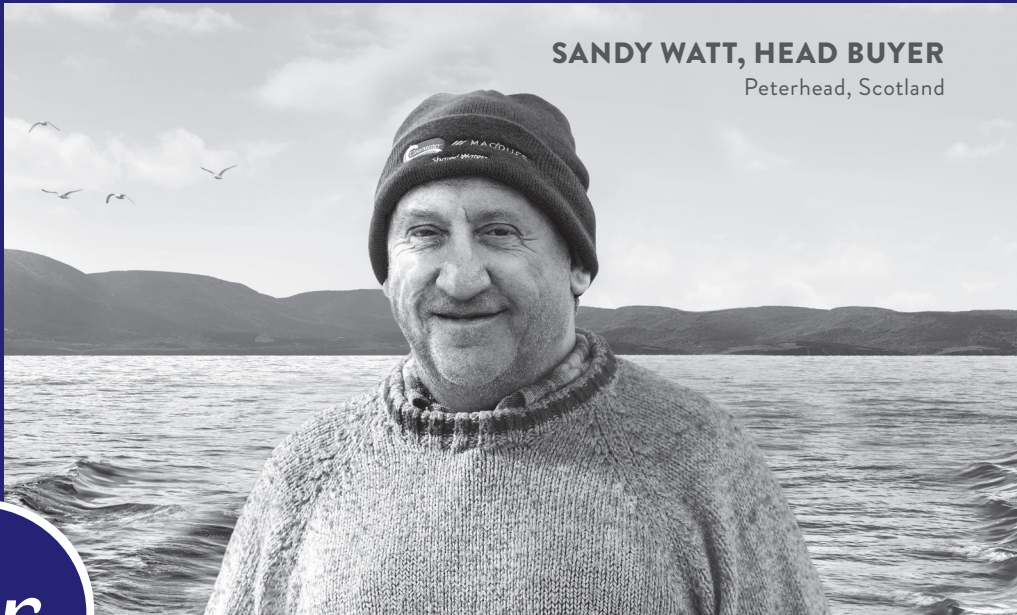


HAND PEELED DEVEINED
**NORWAY
LOBSTER
TAILS**



Prized for its delicate flesh and sweet, succulent taste, Norway Lobster originates from the cold, clear waters of the North Atlantic. Norway Lobster is now available from Clearwater in a shell-off and deveined tail format. Tails are hand peeled, deveined and individually-quick-frozen (IQF) at our processing facilities on land. Also commonly known as Langoustine, Norway Lobster offers a more complex and subtle taste than North Atlantic Lobster, with an elegant flavor. Perfect for high-end applications or more mainstream items alike, Hand Peeled Deveined Norway Lobster Tails are versatile and easy-to-use.

SANDY WATT, HEAD BUYER
Peterhead, Scotland



NORWAY LOBSTER TAILS

WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from a well-managed fishery
- Consistent year-round supply and availability

HARVESTING AND PROCESSING

Clearwater Norway Lobster is primarily harvested from the West Coast of Scotland and the North Sea. Live product lands on the west coast where smaller boats typically fish for only 24 to 48 hours at a time. On the east coast, boats fish for longer, usually harvesting 5 to 7 days at a time with the bulk of product landing fresh under ice.

After landing at ports surrounding the UK, product is unloaded and packed onto refrigerated trucks for delivery to Clearwater's Mintlaw and Stornoway processing facilities.



A LONG TRUSTED SOURCE OF WILD-CAUGHT SEAFOOD

Norway Lobster is harvested and processed in Scotland by Clearwater's wholly-owned subsidiary, Macduff Shellfish. Macduff has been in the fishing industry for over 130 years.

FOOD SAFETY AND QUALITY

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



IN THE KITCHEN

Hand Peeled Deveined Norway Lobster Tails are highly versatile. Excellent as an appetizer, they are delicious served scampi-style and are also the perfect garnish for finfish, scallops and other proteins, like grilled steak or chicken.

SUGGESTED SERVINGS

- Roasted as a surf and turf protein topper for steak
- Wrapped with crispy rice noodles in Vietnamese-style spring rolls
- Served 'lobster on lobster' in a sauce poured over a North Atlantic lobster tail or medallion
- Enjoyed as filling or a stuffing ingredient in lobster ravioli or lobster Rangoon

PACKAGING FORMATS

Count per pound: Standard: 140+, Premium: 110-140

Packed: Available brined or dry

Case: 4 x 5lb

SUSTAINABILITY

Norway Lobster fisheries surrounding the UK are subject to European quota limits or Total Allowable Catch (TAC), under the European Union Common Fisheries Policies. European quotas are based on scientific advice and are negotiated each December. Currently, Clearwater's Norway Lobster is included in the Project UK Fisheries Improvements (PUKFI) program, with the goal of reaching Marine Stewardship Council (MSC) assessment in five years.

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**