

RESPONSIBLE
FISHING
SINCE 1976



NOVA SCOTIA PRIME LOBSTER

CAPTAIN RANDALL SCOTT
Shelburne, Nova Scotia



Easily enhance your menu with Clearwater's Nova Scotia Prime Lobster – raw, frozen lobster meat that delivers the same superb taste as our Live Premium Hardshell Fresh™ lobster. Available in both shell-on and shell-off varieties, our raw lobster meat is produced using a specialized high-pressure extraction system. Nova Scotia Prime Lobster can be used across a variety of temperature and cook methods for versatility and ultimate convenience. No precooking or shucking is required.

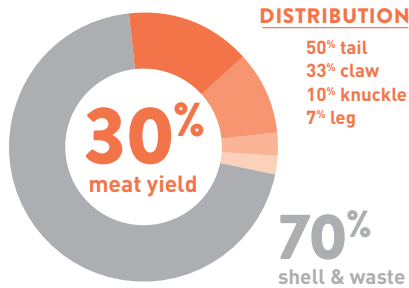


NOVA SCOTIA PRIME LOBSTER

THE RAW ADVANTAGE

The average live lobster contains approximately 30% meat, with the remaining 70% being made up of shell and waste. With Nova Scotia Prime Lobster, you're paying for only the meat extracted from the tail, claw, knuckles and legs using a specialized

High Pressure (HP) processing system. The HP process detaches the raw lobster meat from the shell and is then quick frozen within half an hour. This ensures a premium "live" lobster taste and texture, as well as a simplified eating experience for the end user.



SUSTAINABILITY

Clearwater Lobsters are wild-caught from well-managed and healthy lobster fisheries around Atlantic Canada. Available in Marine Stewardship Council (MSC) certified formats.



PACKAGING FORMATS



	NORTH AMERICA	EUROPE
Claw & Knuckle meat	8oz	227g
Knuckle meat	8oz	227g
Leg meat	8oz	227g
Tail meat	1-2oz	28-56g
(packed individually, pre-graded)	2-3oz	56-85g
	3-4oz	85-113g
	4-6oz	113-170g
	6oz +	170g +
Combo Pack	4-5oz	113-142g
(Tail meat and 2 Claws)	5-6oz	142-170g
(pre-graded)	6-7oz	170-198g
	7-8oz	198-227g
	8oz +	227g +

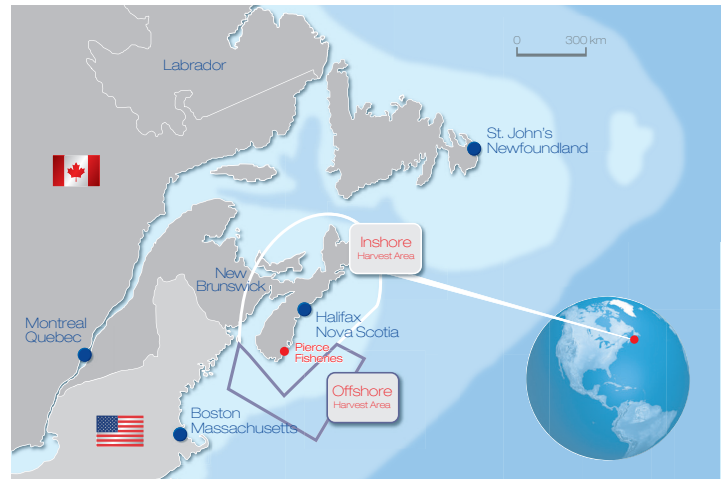
FEATURES AND BENEFITS

- **Convenient:** no precooking or shucking required
- **Portion controlled:** use and prepare only what you need
- **Frozen storage:** vacuum packed for optimal freshness
- **Quality:** 100% natural
- **Versatile:** boil, steam, poach-in-pack, bake, grill, sauté, fry, ceviche, sous vide, Carpaccio, etc.
- **Appearance:** retains the same familiar look of live lobster
- **Taste:** cooking with raw lobster meat maximizes lobster flavor
- **Access:** year-round availability and stable pricing



HARVESTING AND PROCESSING

Caught in the pristine waters of the Canadian North Atlantic, Clearwater sources its lobster from eco-certified inshore and offshore fisheries. Once harvested, lobster is High Pressure (HP) processed at Clearwater's Pierce Fisheries location in Lockeport, Nova Scotia.



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.



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**