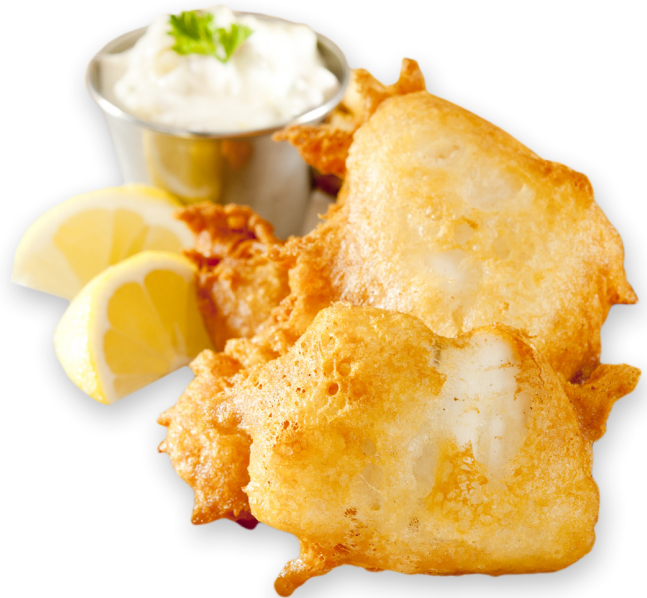


RESPONSIBLE
FISHING
SINCE 1976



NORWAY LOBSTER SHELL-OFF TAILS



SANDY WATT, HEAD BUYER
Peterhead, Scotland



WILD CAUGHT



PRODUCT OF SCOTLAND

NORWAY LOBSTER SHELL-OFF TAILS

WHY CLEARWATER?

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

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

Norway Lobster Shell-Off Tails are highly versatile. Excellent as an appetizer, larger tails are also the perfect garnish for finfish, scallops and other proteins, like grilled steak or chicken. Shell-Off Tails can be served center of the plate or used as an elegant substitution for shrimp.



SUGGESTED SERVINGS

- Boiled in a spicy broth, soup or chowder with dumplings
- Sautéed and tossed with pasta
- Marinated and broiled on skewers
- Roasted as a topping for vegetables or rice
- Served in seafood towers or cocktails

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.

PACKAGING FORMATS

Count per pound: 100-140ct, 140+ct

Packed: 4 x 5lb

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**