

RESPONSIBLE
FISHING
SINCE 1976



CAPTAIN RANDALL SCOTT
Shelburne, Nova Scotia



PREMIUM
LIVE LOBSTER
TASTE AND
TEXTURE

RAW FROZEN LOBSTER COMBO PACK



Clearwater's raw lobster meat can enhance your menu and increase profits by offering increased flexibility and more pound-per-pound value. The Raw Frozen Lobster Combo Pack features one tail and two claws, without the shell, eliminating the need for storage or labor costs of whole, live lobster. The tail is ideal for simple surf and turf dishes, while the claw meat is the perfect addition to pasta, risotto and salad applications. Use Clearwater's Lobster Combo Pack to create sensational new entrées and appetizers!



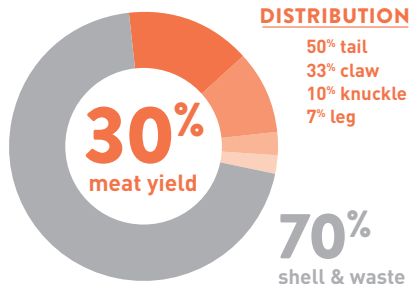
RAW FROZEN LOBSTER COMBO PACK

ALL OF THE
MEAT.
NONE OF
THE SHELL.

THE RAW ADVANTAGE

The average live lobster contains approximately 30% meat, with the remaining 70% being made up of shell and waste. With Clearwater's Lobster Combo Pack, you're paying for only the meat extracted from the tail and claws 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.



FEATURES AND BENEFITS

- **Convenience:** no precooking or shucking required
- **Quality:** High Pressure (HP) processed for improved texture and taste
- **Heightened flavor:** cooking with raw meat maximizes lobster flavor versus using a pre-cooked lobster product
- **Portion controlled:** use and prepare only what is needed
- **Frozen storage:** vacuum packed for optimal freshness
- **100% natural:** no chemicals or additives
- **Fixed pricing:** opportunity for foodservice operators to offer a lobster menu item at a set cost

PACKAGING FORMATS

Tail and two claws

REORDER #	SIZE GRADES
RL00239	U 4oz (U 113g)
RL00240	4-5oz (113-142g)
RL00241	5-6oz (142-170g)
RL00242	6-7oz (170-198g)
RL00243	7-8oz (198-227g)
RL00213	8+oz (227+g)



Pack Size: 4.4lb (2kg) Master

Clearwater raw lobster meat is also available in the following formats:

- Claw and Knuckle meat
- Knuckle meat
- Leg meat
- Tail meat
- Split Lobster
- Whole Frozen Lobster



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.



SUSTAINABILITY

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



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE