

RESPONSIBLE  
FISHING  
SINCE 1976

**CAPTAIN DANNY NOWE**  
Shelburne, Nova Scotia



**WILD CAUGHT**  
**CANADIAN**  
**SEA SCALLOPS**



Sustainably harvested from pristine Atlantic Canadian waters, Clearwater's premium frozen-at-sea scallops are 100% natural and Marine Stewardship Council certified. Within an hour of harvest, scallops are frozen directly onboard our vessels. You won't find a fresher, purer scallop anywhere.



## HARVESTING AND PROCESSING

Wild-caught from the cold, clear waters off the coasts of Nova Scotia and Newfoundland, Clearwater's Sea Scallops are harvested by state-of-the-art factory vessels. Within one hour of catch, scallops are shucked and dry frozen onboard our vessels, ensuring maximum freshness. Once landed, scallops are graded and packed at Clearwater's Pierce Fisheries processing facility in Lockeport, Nova Scotia.



## FROZEN-AT-SEA ADVANTAGE

Clearwater's frozen-at-sea processing provides our customers with the freshest and highest-quality frozen scallops possible. Our sea scallops are well-known around the world, regarded for their premium quality and taste. Completely natural with no additives or preservatives, Clearwater Sea Scallops retain their shape, colour and taste during cooking and consistently sear a beautiful golden brown.

## 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.



**REMARKABLE SEAFOOD, RESPONSIBLE CHOICE**

[clearwater.ca](http://clearwater.ca)

