

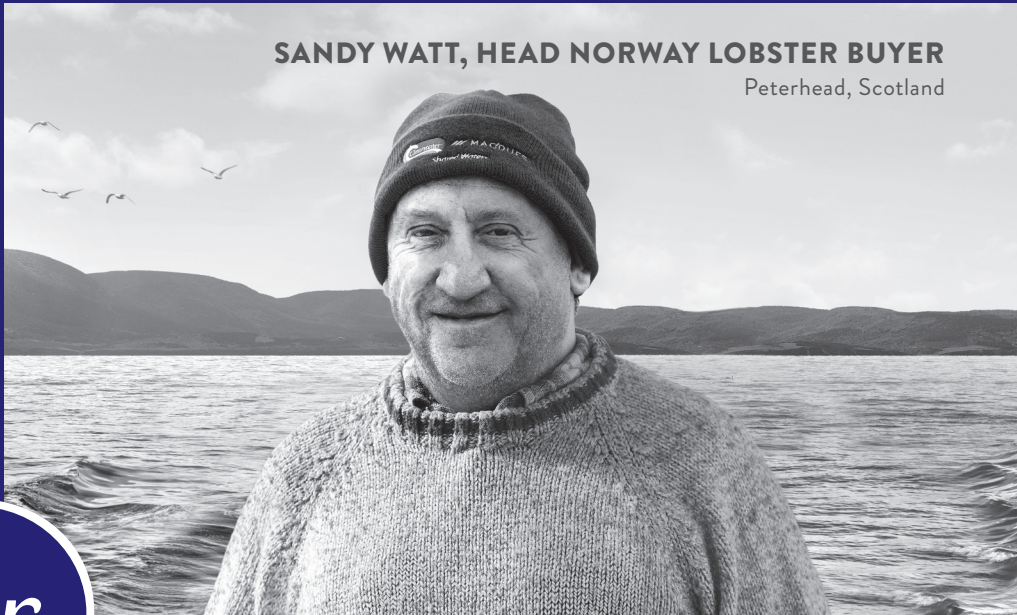
RESPONSIBLE
FISHING
SINCE 1976



WHOLE FROZEN NORWAY LOBSTER

SANDY WATT, HEAD NORWAY LOBSTER BUYER

Peterhead, Scotland



Prized for its delicate flesh and sweet, succulent taste, Norway Lobsters originate from the cold, clear waters of Scotland. Whole Norway Lobster are slim, with orange-pink shells and bodies growing up to 10 inches in length and unlike North Atlantic lobster, Norway Lobsters' shells don't change color when cooked.

Norway Lobsters are a true delicacy, rarely found on menus outside of the best restaurants in London, Paris or Barcelona. Offering a more complex and delicate taste than North Atlantic lobster, with a sweet and elegant flavor. Norway Lobster dress up classic menu options and provide an elegant alternative to crab, shrimp or North Atlantic lobster.



WILD CAUGHT



PRODUCT OF SCOTLAND

WHOLE FROZEN NORWAY LOBSTER

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 Lobsters are primarily harvested from the West Coast of Scotland and the North Sea. Product lands in a live format on the West Coast where boats are smaller and typically fish for only 24 to 48 hours at a time. On the East Coast, boats are able to fish for longer trips, usually harvesting 5 to 7 days with the bulk of product landing fresh under ice. After landing at ports surrounding the UK, Norway Lobsters are unloaded and packed on refrigerated trucks for delivery to Clearwater's Mintlaw and Stornoway processing facilities in Scotland.



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.

PACKAGING FORMATS

Count per pound: 2-5ct, 5-9ct

Packed: 6 x 1.5lb

IN THE KITCHEN

Known for their culinary versatility, Norway Lobsters can dress up classic menu options and provide a delicious alternative to crab, shrimp or North Atlantic lobster. They're quick and easy to prepare, requiring only a short blast of high heat in a skillet, wok or on the grill. To defrost Norway Lobster, place the sealed package in the refrigerator for 4-24 hours. Once ready, the Norway Lobster can be steamed, boiled or sautéed (to an internal temperature of 72°C / 162°F).

SUGGESTED SERVINGS

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



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.

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**