

RESPONSIBLE
FISHING
SINCE 1976



CAPTAIN KEVIN SWIMM
Harbour Grace,
Newfoundland & Labrador

ALMEJAS EN CONSERVAS

WILD-CAUGHT CLAMS FOR CONSERVAS

Harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater offers a range of wild-caught clams ideal for conserva applications.



ARCTIC SURFCLAMS

Mactromeris polynyma

Clearwater's Arctic Surfclams are **sweet and delicious**. Individually quick frozen-at-sea within an hour of catch, Arctic Surfclams deliver superior texture and taste with an exceptional ocean-fresh flavour. Once at Clearwater's processing facility, Arctic Surfclams are sorted and graded to provide consistent sizing.



GREENLAND COCKLES

Serripes groenlandicus

Delivering a **mild and ocean-sweet taste**, Clearwater's Greenland Cockles are the ideal wild clam species for conserva applications. Light in colour and tender in texture, cockle clams are size graded on land, offering consistent piece sizes for canned products.



NORTHERN PROPELLER CLAMS

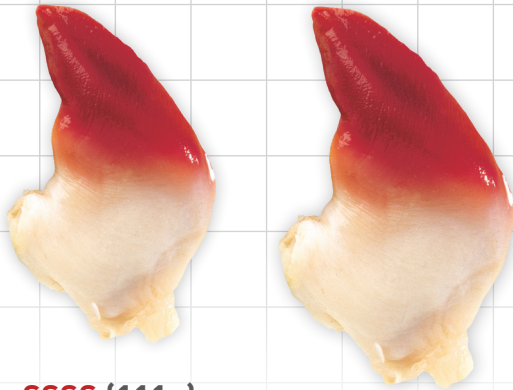
Cyrtodaria siliqua

Harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's Northern Propeller Clams bear distinct yellow-white and red-orange colours **presenting a truly unique shellfish delicacy**. Clearwater is the exclusive offshore harvester of this species.

ALMEJAS EN CONSERVAS



ARCTIC SURFCLAMS



SSSS (111+)

SSS (91+)

GREENLAND COCKLES



SS (86+)

S (71-85)



FROZEN AT SEA TO LOCK
IN FLAVOR & FRESHNESS



PRODUCT OF CANADA

WHY CLEARWATER?

- Ocean-to-customer quality control and assurance
- Year-round supply and availability
- Fast and efficient worldwide distribution and delivery

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.



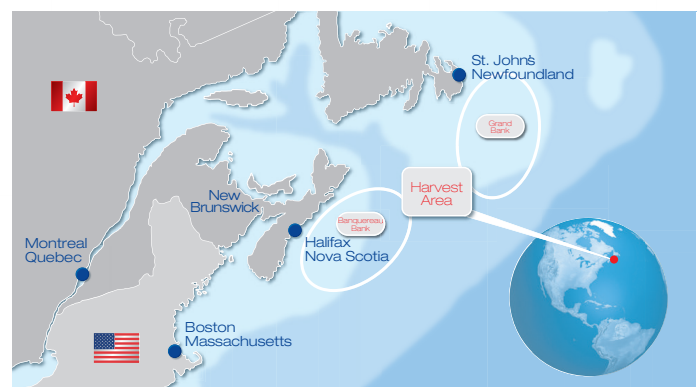
PACKAGING FORMATS

Arctic Surfclams – SSSS, SSS sizes – 4 x 2.5 KG bags
Greenland cockles – SS, S sizes – 4 x 2.5 KG bags
Run-of-Catch Ex-vessel Northern Propeller Clams – 8 KG x 2 blocks
Northern Propeller Clam Cleaned & Trimmed Whole – 6 KG blocks
Northern Propeller Clam Cleaned & Trimmed Strips – 6 KG blocks

HARVESTING AND PROCESSING

Sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's wild-caught clams deliver superior texture and taste with an exceptional ocean-fresh flavour. Arctic surfclams and cockles are blanched and individually quick frozen (IQF) on board our vessels within an hour of catch. Once at a land-based facility, clams are sorted, size graded and rigorously tested.

Northern propeller clams are harvested and block frozen on board our vessels. Available in multiple formats, including ex-vessel run-of-catch or fully cleaned and trimmed whole or stripped clams. Cleaned and trimmed propellers are processed at an accredited European-based co-packing facility.



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**