

RESPONSIBLE
FISHING
SINCE 1976



CAPTAIN RANDALL SCOTT
Shelburne, Nova Scotia



**RAW FROZEN
CLAW AND KNUCKLE
LOBSTER
MEAT**



Easily enhance your menu with Clearwater's Raw Frozen Claw and Knuckle Lobster Meat. Produced using a specialized high-pressure extraction system, this raw and frozen product delivers the same superb taste as Clearwater's Live Premium Hardshell Fresh™ Lobster. With no pre-cooking or shucking required, Clearwater's claw and knuckle lobster meat is easy to thaw and prepare across a variety of cook methods, offering versatility and convenience for today's foodservice operators.



WILD CAUGHT



PRODUCT OF CANADA

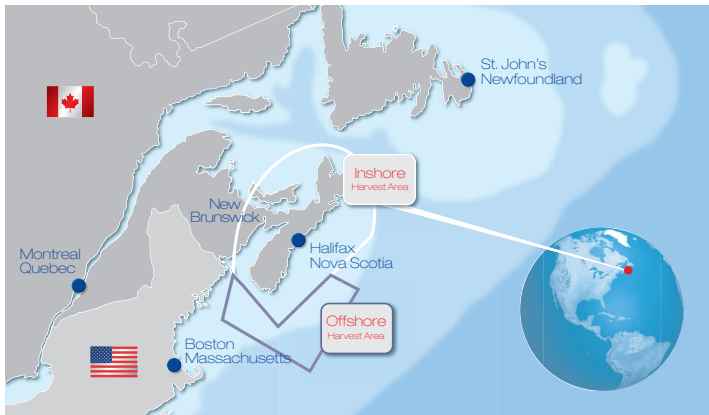
RAW FROZEN CLAW AND KNUCKLE LOBSTER MEAT

WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from sustainable and Marine Stewardship Council (MSC) certified fisheries
- Consistent year-round supply and availability

HARVESTING AND PROCESSING

Caught in the pristine waters of the Canadian North Atlantic, Clearwater sources its lobster from eco-certified inshore and offshore fisheries. Clearwater's Raw Frozen Claw and Knuckle Lobster Meat is produced using a specialized high-pressure extraction system. This process detaches the raw lobster meat from the shell and is then quick frozen within half an hour, ensuring a premium "live" lobster taste and texture.



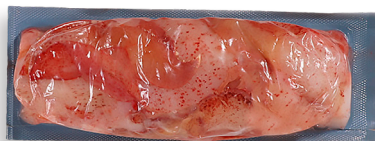
FOOD SAFETY AND QUALITY

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

12 x 8oz



FEATURES & BENEFITS

- **Convenience:** no pre-cooking 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



IN THE KITCHEN

Clearwater's Raw Frozen Claw and Knuckle Lobster Meat can be prepared across a variety of cooking methods, including boiling, steaming, baking, grilling or sautéing. Once cooked, claw and knuckle meat is ideal for classic and traditional lobster dishes, including lobster rolls, lobster mac and cheese and seafood pasta recipes. And, any remaining stock from the prepared claw and knuckle meat can be injected as a delicious flavoring in sauces or toppings. One hundred percent meat, no hassle and no waste!

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:

HEAD OFFICE:
(902) 443-0550
clearwater.ca

CANADIAN SALES OFFICE:
(905) 858-9514
cdnsales@clearwater.ca

US SALES OFFICE:
(703) 669-6119
ussales@clearwater.ca

clearwater.ca



© Clearwater Seafoods Limited Partnership 2020



**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**