

RESPONSIBLE  
FISHING  
SINCE 1976



# WILD, SUSTAINABLE SCALLOP OFFERINGS FOR RETAIL



Clearwater offers a premium range of wild-caught and sustainably harvested scallops for retail. All frozen-at-sea and free of any chemicals or additives, Clearwater scallops uniquely retain their freshness, flavor, tender texture, and product purity. Ideal for the novice home cook or an experienced chef alike, Clearwater's scallop offerings fit the bill for all seafood shoppers.



## WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from a sustainable and Marine Stewardship Council (MSC) certified fishery
- Consistent year-round supply and availability
- Recognized globally for superior quality and food safety

## HARVESTING AND PROCESSING

Clearwater's Canadian Sea Scallops are harvested from the cold, clear waters of the Canadian North Atlantic, while Patagonian Scallops are caught from the temperate waters of the Argentine Continental Shelf. Both species are wild-harvested by Clearwater owned and operated state-of-the-art factory vessels. Within one hour of catch, scallops are shucked and individually quick-frozen onboard vessels, without any additives or chemicals.



### FACT!

Freezing-at-sea is the preferred scallop processing method, with independent research showing that frozen-at-sea scallops outperform land-frozen scallops on drip loss, cooked yield, flavor, texture, appearance and shelf life.



### PATAGONIAN SCALLOPS IN GARLIC CREAM SAUCE

Utilizing the latest enrobing and freezing equipment at our US co-packing facility, we individually coat and freeze each Patagonian scallop in a gourmet garlic cream sauce. Clearwater's specialized process allows us to provide the perfect ratio of sauce to scallop ensuring a delicious flavor combination.



## SUSTAINABILITY

Clearwater's Sea Scallops and Patagonian 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.



## FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure Clearwater customers receive only the highest-quality, consistent and food-safe products.



## PACKAGING FORMATS



### CANADIAN SEA SCALLOPS

Size Grades: 10/20 | 20/30 | 30/40 | 40/50

Pack Sizes: 20 x 12oz



### PATAGONIAN SCALLOPS

Size Grades: 60/80 | 80/120 | 120/150 | 150+

Pack Sizes: 20 x 12oz



### PATAGONIAN SCALLOPS IN GARLIC CREAM SAUCE

Pack Sizes: 10 x 12oz box

## 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 is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.

clearwater.ca



© Clearwater Seafoods Limited Partnership 2022



**REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE**