

RESPONSIBLE
FISHING
SINCE 1976



DUNCAN WATT, HEAD OF OPERATIONS

Mintlaw, Scotland



ROCK CRAB CLAWS



Prized for its delicate sweet white meat, Clearwater's Rock Crab originates from the cold, clear waters of the North Atlantic. Perfect as an appetizer, these claws are fully cooked and ready-to-serve once thawed. Each claw comes triple scored for a convenient and user-friendly eating experience.



READY TO EAT



WILD CAUGHT



PRODUCT OF SCOTLAND

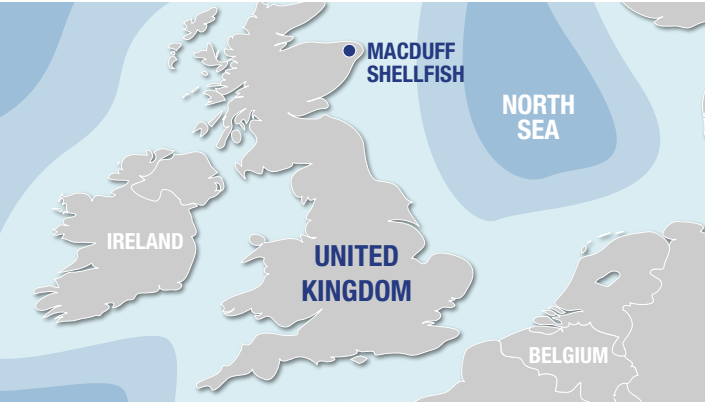
ROCK CRAB CLAWS

WHY CLEARWATER?

- Year-round supply and availability
- Wild-caught from a well-managed and stable fishery
- Fast and efficient worldwide distribution and delivery

HARVESTING AND PROCESSING

Clearwater Rock Crabs are wild-caught predominantly from offshore waters in the North Sea in baited creels or pots. The majority of crabs are harvested between August and November by vivier vessels, which are fitted with holding tanks where seawater is continuously circulated. This enables the crabs to be kept as close to their natural environment as possible, ensuring the highest quality live product is landed at shore. Once on land, crabs are steam cooked and frozen at Clearwater’s Mintlaw, Scotland facility in close proximity to landing grounds for maximum freshness and quality.



SUSTAINABILITY

Clearwater Rock Crabs are wild-caught from well-managed and healthy fisheries.

A LONG TRUSTED SOURCE OF WILD-CAUGHT SEAFOOD

Rock Crab is processed in Mintlaw, Scotland by Clearwater’s wholly-owned subsidiary, Macduff Shellfish. Macduff has been in the fishing industry for over 130 years.



IN THE KITCHEN

Clearwater’s Rock Crab Claws are the perfect addition to a seafood tower, served on their own with a seafood sauce or lemon wedge, or as an accompaniment to other proteins such as grilled steak. Rock Crab Claws are pre-cooked and frozen. Just serve cold with lemon wedges and your favorite cocktail sauce! If desired, Rock Crab Claws can be gently warmed by steaming or poaching in salted water for two minutes.

Clearwater’s Rock Crab Claws are pre-scored for added convenience. Simply break open the claw at the three scored areas and slide the crab meat out in full pieces.

Note: A white substance appearing on the claw meat is perfectly normal. It is congealed hemolymph, also known as the blood protein of the crab. It is safe to consume and does not affect the flavor of the crab meat.

PACKAGING FORMATS

Size	Colossal	Jumbo	Large	Medium
Count/kg	2-4	5-8	8-12	12-20
Count/lbs	1-3	3-4	4-6	6-9

Packed: 2 x 5lb

FOOD SAFETY AND QUALITY

Clearwater Rock Crab is prepared in BRCGS certified plants ensuring our customers receive only the highest-quality and food-safe products.



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**