

RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN DANNY NOWE
Shelburne, Nova Scotia



SUSTAINABILITY PROFILE

CANADIAN SEA SCALLOPS

Placopecten magellanicus



Sustainability is a core business value embedded in Clearwater's culture and expressed throughout our mission, strategies and values. Stewardship of our resources is not only good for business, we see it as our personal and corporate responsibility.

Learn more about the Canadian scallop fishery and our commitment to the long-term sustainability of the resource.



WHO CAN FISH

Fishing access is permitted by Fisheries and Oceans Canada (DFO) which authorizes fishing based on a total allowable catch (TAC).



There are six companies operating in the Canadian offshore scallop fishery, which is the sector that produces frozen-at-sea scallop meats. Each of the licences in this fishery receives a percentage share of an annual TAC set by DFO. Clearwater harvests the quotas associated with an offshore scallop licence that is allocated nearly 45% of the offshore TAC.

HARVEST AREAS & SEASONS

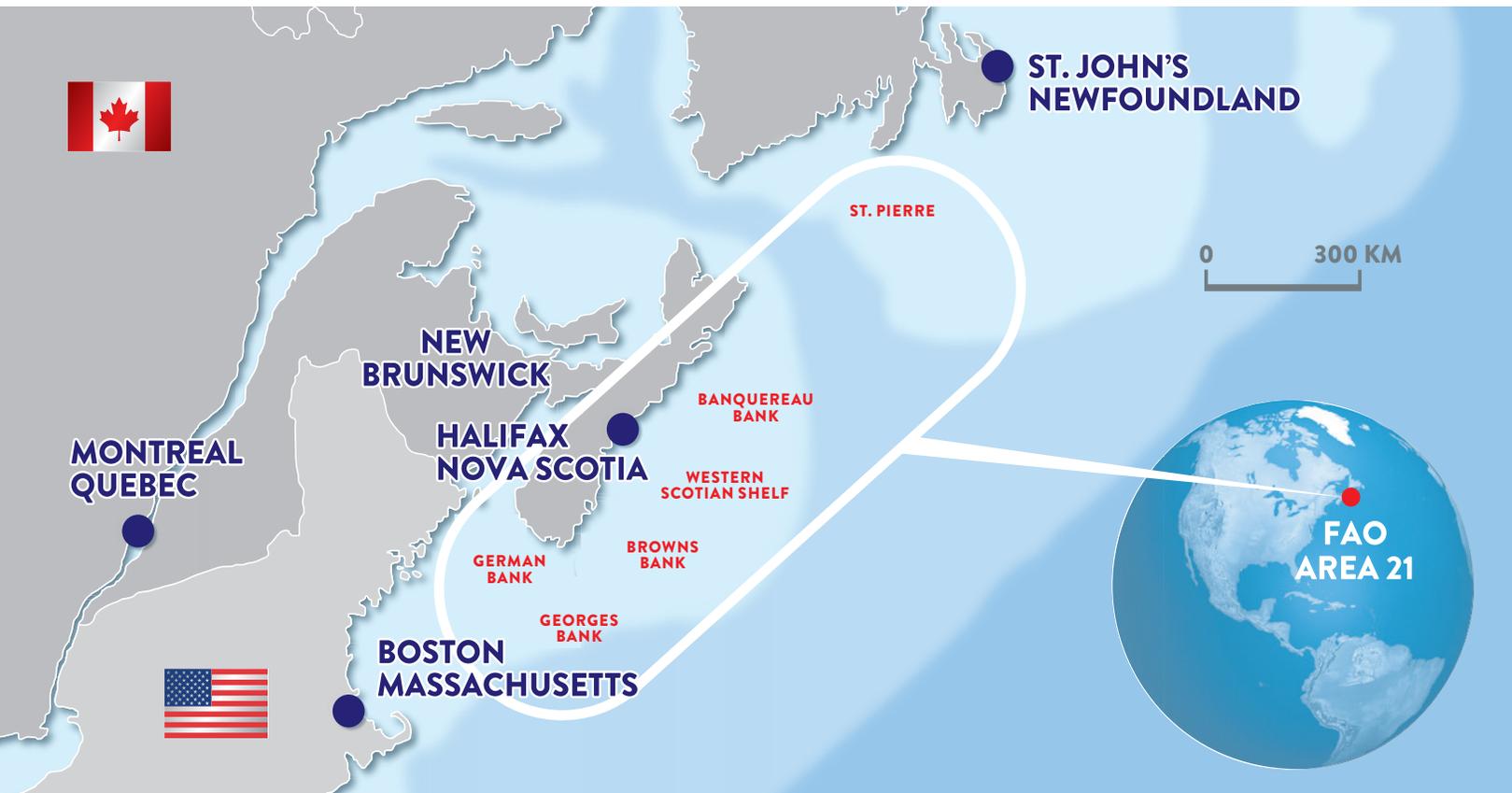
Fishing for scallops takes place on discrete fishing banks off the coasts of Nova Scotia and Newfoundland in eastern Canada. Each bank has a specific portion of the quota based on the sampling and science assessment. Fishing takes place year-round allowing Clearwater to focus harvest in different areas depending on quality of the catch, weather conditions, and other important operational factors. DFO sets a TAC for the fishery, including specific quota on each bank, and monitors landings from the fishery.

PARTICIPATING IN RESEARCH

There is rigorous scientific assessment for scallops based on an extensive survey program conducted by DFO and supported by industry. Clearwater provides our science vessel, the Fundy Leader along with crew to conduct the survey under the direction of DFO scientists. Biological samples from the environment and catch data collected by this survey give information on the size and age structure of the resource and provide core information for assessing abundance.

Industry also conducts camera surveys in partnership with the University of Massachusetts to collect information on the size and density of the scallop resource. This information is used to protect areas with juvenile scallops through an industry-managed program.

Detailed fishery dependent data, such as catch rates, meat counts, and spatial information from vessel satellite tracking, are also used to inform stock abundance and composition. Industry covers the cost of mandatory 100% dockside monitoring and the at-sea observer coverage program that provides information to DFO on catches.

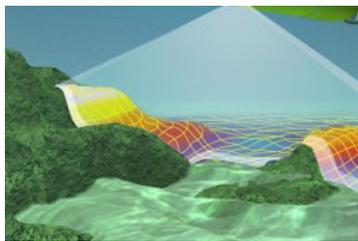




RESPONSIBLE HARVESTING

Scallops are harvested with a New Bedford scallop rake or drag. To harvest scallops from the seafloor gravel habitat where they live, vessels must deploy fishing gear into depths up to 100 meters.

Clearwater has led an industry initiative to map the ocean bottom, providing detailed information about bottom contours and habitat types that has been incorporated into the scientific assessment of scallops, leading to an improved understanding of the resource and more targeted fishing. Our survey work and habitat mapping, combined with our use of Geographic Information Systems (GIS) informs fishing decisions, which makes the fleet more efficient, thus reducing time on bottom, fuel use, and interaction with the ecosystem. The scallop fishery does not take place in sensitive habitats, and the captains can target scallop habitat while leaving other surrounding habitats undisturbed.

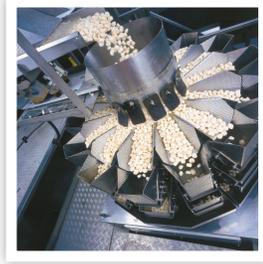


Clearwater takes an active approach to appropriately manage non-target species, also known as bycatch. The introduction of bottom mapping has contributed to significant reductions in groundfish bycatch in recent years. Bycatch of key stocks like cod, haddock, and yellowtail flounder is tracked through the independent at-sea observer program and estimates are accounted for within the quotas for these stocks, ensuring overall removals are sustainable. No bycatch species represents more than 5% of the catch and this fishery does not interact with marine mammals, sea birds, or turtles.

Thanks in part to the detailed bottom mapping, gear loss is extremely rare in the offshore scallop fishery and the size and value of the dredges make them highly likely to be recovered if they are separated from the vessel. No waste generated on board the vessel is released overboard and any debris encountered while fishing is secured on board. Clearwater has standard procedures for onshore disposal for any waste generated or encountered.

TRACEABILITY

Our state-of-the-art freezer vessels are capable of shucking, measuring, grading, and freezing our scallops within an hour after harvest. Data on catch area and date is entered into our traceability system upon landing and can be tracked throughout the entire Clearwater supply chain.



EVIDENCE-BASED MANAGEMENT

Based on many streams of fishery independent and fishery dependent data, the TAC for scallops is set annually and reviewed throughout the year. All vessel captains are required to complete fishing logbooks and hails and submit regular reports to DFO. These data, along with oversight from at-sea observers, dockside monitors, and the science data collection initiatives are combined to manage one of the most sophisticated wild fisheries in the world.

CERTIFICATIONS

The offshore Canadian Sea Scallop fishery was first certified by the Marine Stewardship Council in 2010 and continues to have its sustainability practices evaluated and recognized by this leading sustainability program through annual surveillance audits by independent third-party auditors.



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REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE