

RESPONSIBLE  
FISHING  
SINCE 1976

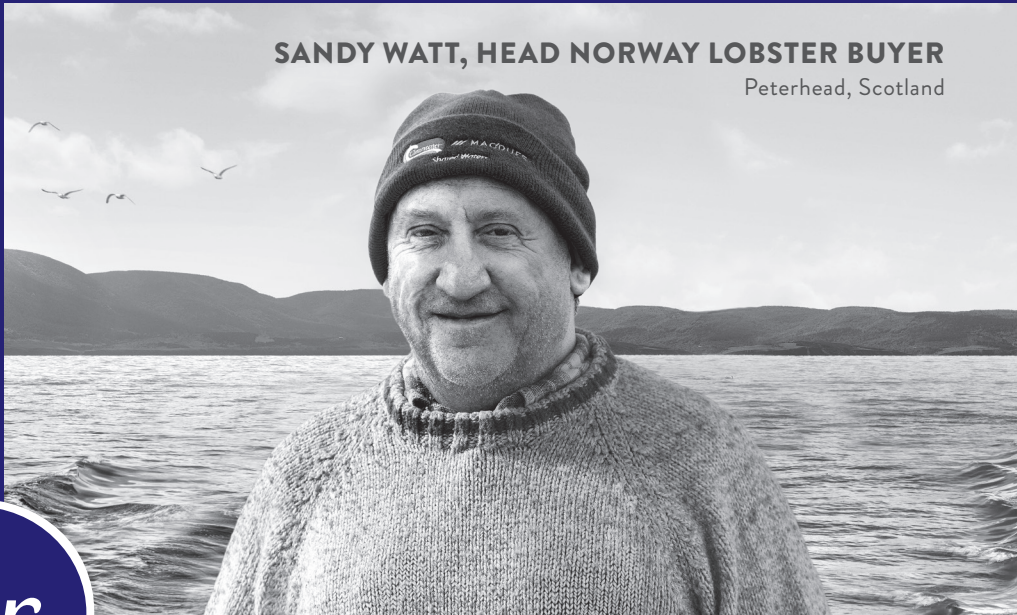


## WHOLE FROZEN NORWAY LOBSTER

野生捕撈  
深海鰲蝦

SANDY WATT, HEAD NORWAY LOBSTER BUYER

Peterhead, Scotland



Prized for its delicate flesh and sweet, succulent taste, Clearwater Norway Lobster is wild caught from the cold, clear waters surrounding the Outer Hebrides off the West Coast of Scotland. A true shellfish delicacy, Norway Lobster, also commonly known as langoustine, is slim, with an orange-pink shell and body growing up to 10 inches in length. Available in a whole frozen format, Clearwater's Norway Lobster provides an excellent alternative to North Atlantic lobster, crab, or shrimp. Ideal for the novice home cook, or experienced chef alike.



# WHOLE FROZEN NORWAY LOBSTER

## WHY CLEARWATER?

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

## HARVESTING AND PROCESSING

Wild-caught from the pristine, rich waters surrounding the Outer Hebrides off the West Coast of Scotland, Clearwater's Norway Lobster is harvested from day boats, typically fishing for only one-to-two days at a time. Live product is then transferred to a land-based facility and frozen within 20 minutes, to lock in freshness, preserve its vibrant orange coloring and retain its firm texture.



## A LONG TRUSTED SOURCE OF WILD-CAUGHT SEAFOOD

Norway Lobster is harvested and processed in Scotland by Clearwater's wholly-owned subsidiary, Macduff Shellfish. Macduff has been in the fishing industry for over 130 years.

## FOOD SAFETY AND QUALITY

Clearwater Norway Lobster is prepared in a BRCGS certified plant, ensuring our customers receive only the highest-quality and food-safe products.



## SUSTAINABILITY

Clearwater understands that the only way to bring high-quality shellfish to the marketplace is to ensure the long-term sustainability of the resource. Norway Lobster is harvested from a sustainable and well-managed fishery and we are proud that the Project UK Fishery Improvement Project is now well underway, with the goal of reaching Marine Stewardship Council certification-readiness within five years.



## IN THE KITCHEN

Known for their culinary versatility, Norway Lobster is quick and easy to prepare, requiring only a short blast of high heat in a skillet, wok or on the grill. To defrost Norway Lobster, place the sealed package in the refrigerator for 4-24 hours. Once thawed, Norway Lobster can be stir-fried, deep-fried, grilled, simmered, braised, or steamed, in a variety of traditional Asian applications.



## PACKAGING FORMATS



Packed:  
17.6 oz x 6

## 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 2023



**REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE**