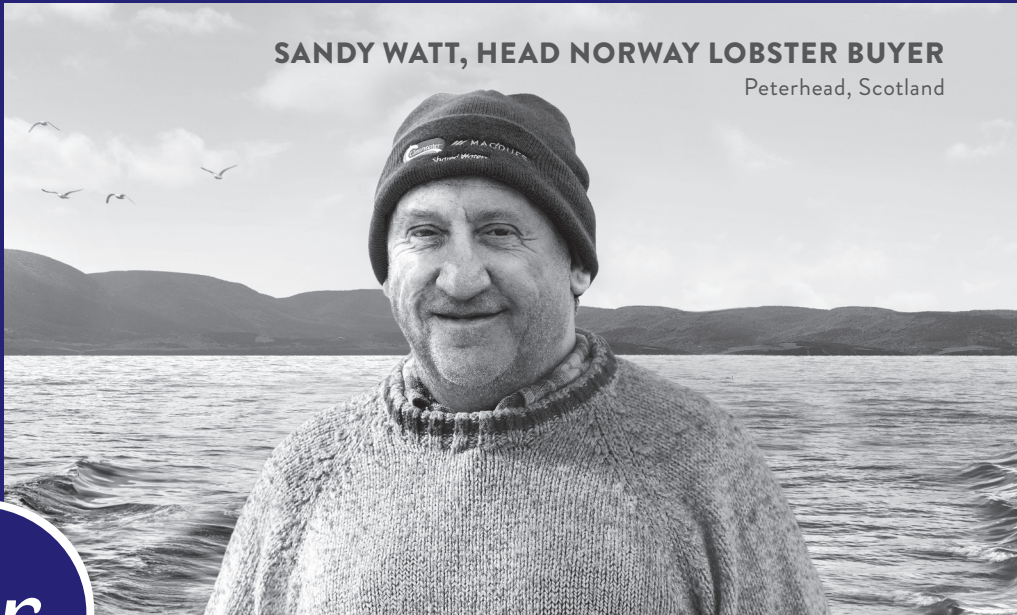


RESPONSIBLE
FISHING
SINCE 1976



SANDY WATT, HEAD NORWAY LOBSTER BUYER

Peterhead, Scotland



WHOLE FROZEN NORWAY LOBSTER



Prized for its delicate flesh and sweet, succulent taste, Clearwater's Norway Lobsters are 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 rarely found on menus outside of the best restaurants and fine dining establishments in North America. Available in a whole frozen format, Clearwater's Norway Lobster is ideal for dressing up classic menu options by providing an elegant alternative to crab, shrimp or North Atlantic Lobster.



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 Lobsters are 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 where product is frozen within 20 minutes, to lock in freshness, preserve their vibrant orange coloring and retain their 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 Lobsters are 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 Lobsters are 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 Lobsters are 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 ready, Norway Lobster can be steamed, boiled or sautéed (to an internal temperature of 72°C / 162°F).

SUGGESTED SERVINGS

- Served in seafood towers or cocktails
- Split in half and sautéed in garlic butter
- Boiled in a spicy broth, soup or chowder with dumplings
- Sautéed as a pasta topper
- Marinated and broiled on skewers
- Roasted as a topping for vegetables or rice



PACKAGING FORMATS

Size: 5-7 count/lb Packed: 2.2lb x 3



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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

clearwater.ca



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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**