

# FROZEN SNOW CRAB CLUSTERS



Prized for its sweet tasting and delicate snow white meat, Clearwater's Frozen Snow Crab Clusters are wild-caught and sustainably-harvested from the pristine waters of the Canadian North Atlantic. Fully cooked and ready-to-serve, Frozen Snow Crab Clusters are the perfect addition to a seafood tower, served on their own as an appetiser, or featured as a buffet item.







# FROZEN SNOW CRAB CLUSTERS



### WHY CLEARWATER?

- · Wild-caught from a well-managed and stable fishery
- · Fast and efficient worldwide distribution and delivery

### HARVESTING AND PROCESSING

Clearwater's Snow Crab is wild-caught from the cold, clear waters off the coast of Nova Scotia, Canada. Once landed, live crab is processed in less than two hours at Clearwater's facility in Glace Bay, Cape Breton, which includes sectioning, grading, cooking, freezing into clusters containing legs and claws, and packaging for distribution.



### **FEATURES & BENEFITS**

- · Wild-caught
- 100% natural with no chemicals or additives
- Brine frozen protects meat from dehydration
- · Sweet flavour, delicate texture

### IN THE KITCHEN

Clearwater's Frozen Snow Crab Clusters are fully cooked and readyto-serve, requiring little preparation. The perfect addition to a seafood tower, served on their own with



a seafood sauce, or as an accompaniment to other proteins, such as grilled steak. If desired, Snow Crab can be gently warmed by steaming or poaching in salted water for two minutes.

### SUSTAINABILITY

Clearwater's Snow Crab is wild-caught from wellmanaged and healthy fisheries around Atlantic Canada. Available in Marine Stewardship Council (MSC) certified formats.



### PACKAGING FORMATS

**13.6kg (30lb) BOX** by size Sizing: 5-8oz, 8-10oz, 10-12oz and 12oz +

## FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

WINDSOR SALES OFFICE:

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clearwater.ca 



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