



MACDUFF™

Wild about Shellfish



Nephrops norvegicus

A PORTFOLIO OF THE FINEST WILD-CAUGHT LANGOUSTINES OFFERED BY MACDUFF SHELLFISH

With a rich fishing history spanning over 130 years, Macduff Shellfish is one of Europe's leading processors of wild-caught shellfish.

We pride ourselves on offering a range of langoustine product formats wild-caught from a well-managed fishery, which is part of a Project UK Fishery Improvement Project. Macduff's Mintlaw operation is BRCGS-certified production facility, ensuring our customers receive only the highest quality, food-safe products.

With a wide variety of fresh chilled and frozen formats available, we're proud to expand our premium langoustine portfolio offering with the addition of West Coast Hebridean Langoustines.





PRODUCT OF SCOTLAND



WILD CAUGHT





WILD CAUGHT

WEST COAST HEBRIDEAN LANGOUSTINES

HARVESTING AND PROCESSING

Wild-caught from the pristine, rich waters surrounding the Outer Hebrides off the West Coast of Scotland, Macduff's Hebridean Langoustines are harvested from day boats, typically fishing for only 24 to 48 hours at a time. Product lands in a live format, ensuring only the freshest langoustines are procured.



After being unloaded from the boats, the langoustines are transported to Macduff's newly constructed factory, which is less than a five minute drive from the langoustine landing port. Developed in conjunction with the Stornoway Port Authority, this state-of-the-art facility is equipped with an Advantec freezer, a high velocity air freezing technology that allows the rapid and efficient freezing of langoustines within 20 minutes or less, locking in freshness, preserving their vibrant orange colouring and retaining a firm texture.



GOAT ISLAND PROCESSING FACILITY

PACKAGING FORMATS



3 KG
CARDBOARD BOX



1.35 KG
POLY BOX

FORMAT/COUNTS

Whole Langoustines only

Count/kg			
5-7	8-12	12-15	16-20
21-30	31-40	41+	



NORTH EAST COAST LANGOUSTINES

HARVESTING AND PROCESSING

Originating from the cold, clear waters of the North East coast of Scotland, Macduff's wild-caught langoustines are harvested during longer fishing trips, with the bulk of product landing fresh under ice.



The majority of North East Coast Langoustines are landed at the port of Fraserburgh, located only a short distance from Macduff's Mintlaw facility. Upon arrival, langoustines are quality and size graded, prior to being processing into a variety of fresh and frozen formats.



Frozen Whole Langoustines

Macduff's North East Coast Langoustines are available in a whole frozen format. Whole Langoustines are slim, with orange-pink shells and bodies growing up to 10 inches in length. Prized for their delicate flesh and sweet, succulent taste, Macduff's Whole Langoustines are a true shellfish delicacy, available in both fresh and frozen formats. Langoustines can dress up classic menu options and provide a delicious alternative to crabs, prawns or lobsters. They're quick and easy to prepare, requiring only a short blast of high heat in a frying pan, wok or on the grill.



Whole Frozen Shell-on Tails

Macduff's North East Coast Langoustines are also available in a frozen shell-on tail format. Tails are individually-quick-frozen (IQF), perfect for high-end applications or more mainstream items alike. Mainly used as an appetiser, larger tails are also the perfect garnish for fish, scallops and other proteins, such as grilled steak or chicken. Shell-on tails can also be used in applications where large prawns would typically be featured.



PACKAGING FORMATS

Count/lb	10-20	20-30	30-45	45-60
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Packed: 10 x 1kg bag

Whole Frozen Shell-off Tails

Macduff's North East Coast Langoustines are also available in a frozen shell-off tail format. Tails are peeled and individually-quick-frozen (IQF), making them ideal for a variety of applications, including breaded scampi. Highly versatile, Shell-off tails can also be easily marinated and grilled on skewers, or simply used as a topping for proteins, vegetables and rice.



PACKAGING FORMATS

Count/lb	10-20	20-30	30-45	45-60
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Packed: 10 x 1kg bag

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WHY MACDUFF?

- Year-round supply and availability
- Wild-caught from a well-managed and stable fishery
- Fast and efficient distribution and delivery
- Multiple formats and sizes for every market and application

FOOD SAFETY



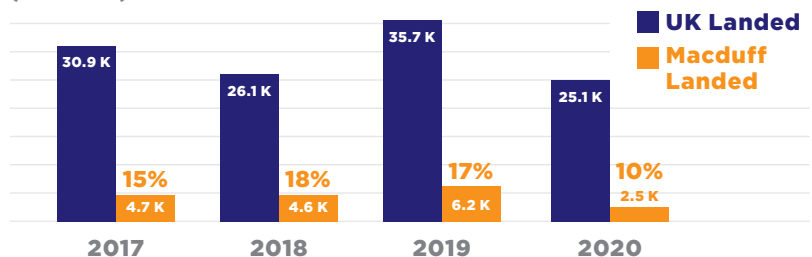
Food Safety

CERTIFICATED

Macduff's Mintlaw processing facility is BRCGS-certified, which ensures customers receive only the highest-quality and food-safe products. As part of this process, Macduff's processing facilities undergo a series of announced and unannounced audits/inspections over the course of one year based on the BRCGS' grading system. This facility currently has an A+ rating, the highest accreditation available.

LANGOUSTINE LANDINGS

(TONNES)



Did you know? Macduff will have an estimated 18% share of landings in 2021, making it one of the leading UK suppliers of langoustines.

SUSTAINABILITY

Macduff understands that the only way to bring high-quality shellfish to the marketplace is to ensure the long-term sustainability of the resource. Langoustines 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.



DELIVERING FISHERY IMPROVEMENTS IN THE NORTH EAST ATLANTIC

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