



# REMARKABLE SEAFOOD, RESPONSIBLE CHOICE

OPERATING FROM OCEAN-TO-PLATE



## HARVESTING

Together with Macduff, Clearwater owns 21 vessels and one research vessel. Clearwater is the largest holder of shellfish licenses and quotas in Canada.

## PROCESSING

Scallops, lobster, prawns, clams, crab, langoustine and whelk are processed in our ten processing facilities around the world.

## LOGISTICS

Clearwater's global logistics team coordinates delivery of products via ground, air and ocean to customers in over 60 countries.

## CULINARY

Clearwater's premium wild-caught seafood can be found on plates and store shelves around the world. Our customer base includes foodservice operators and distributors, processors, retailers and wholesalers.

**PREMIUM WILD SEAFOOD FROM  
A COMPANY YOU CAN TRUST**





# SEE WHAT CLEARWATER AND MACDUFF HAVE TO OFFER



Clearwater is one of North America's largest vertically-integrated seafood companies and the largest holder of shellfish licenses and quotas in Canada. We are recognized globally for our superior quality, food safety, diversity of species and reliable worldwide delivery of premium wild, eco-certified seafood. Today, Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.

## FROZEN FORMATS



Macduff Shellfish is one of Europe's leading wild shellfish processors, offering scallops, langoustine, crab and whelk. Working with fishermen around the UK and at our processing plants in North-Eastern and North-Western Scotland, we offer a remarkably consistent and reliable supply of raw, cooked, fresh and frozen shellfish.



### CANADIAN SEA SCALLOPS

Sustainably harvested from the pristine waters of the Canadian North Atlantic, Clearwater's wild-caught Sea Scallops are 100% natural and MSC-certified. Frozen-at-sea within an hour of catch, Clearwater's Sea Scallops consistently outperform fresh and frozen scallops on weight loss, yield, flavour, texture and shelf life.

1x10kg BULK/10x1kg BAG

*Placopecten magellanicus*

### ARGENTINE SCALLOPS

Clearwater's sustainably-harvested Argentine Scallops are 100% natural and a cost effective way to offer a premium scallop option for your customers. Frozen-at-sea within 60 minutes of catch, Argentine Scallops deliver a sweet, fresh taste and texture.

1x15kg BULK



*Zygochlamys patagonica*

### 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.

13.6kg (30lb) BOX

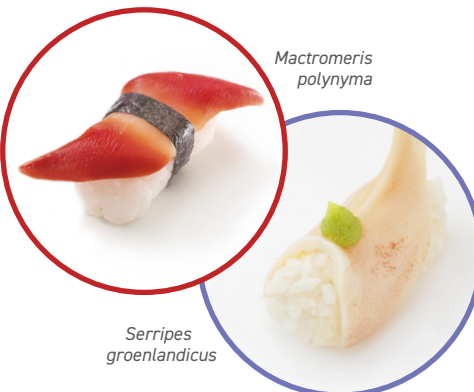


*Chionoecetes opilio*

### ARCTIC SURF AND GREENLAND COCKLE CLAMS

Harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's wild-caught clams deliver superior texture and taste with an exceptional ocean-fresh flavour. From sushi to sashimi, and even in a delicate salad, our distinctly colourful clams add variety and visual appeal to menus. Blanched, no cooking required.

10x1kg BAG



*Mactromeris polynyma*

*Serripes groenlandicus*

### HIGH PRESSURE LOBSTER

Produced using the highest quality, wild-caught live lobster from the Canadian North Atlantic, Clearwater's high pressure lobster products give chefs the flexibility to prepare lobster in several applications, without the inconvenience of cooking and shelling live product. Lobsters are harvested when energy levels are highest, meat content is at a maximum and shells are hardest, giving Clearwater the ability to maintain our premium 'live' lobster quality, taste and texture in these versatile formats.

CLAW AND KNUCKLE MEAT: 12x227g PACK/2.72kg CASE  
SHELL-OFF TAILS: 2.27kg CASE



*Homarus americanus*



*Cancer pagurus*

### BROWN CRAB

Wild-caught from the cold, clear waters surrounding the United Kingdom, using traditional pots and creels, Macduff's Brown Crab is a true shellfish delicacy. As the largest crab fishery in Western Europe, more than 30,000 tons of Brown Crab is caught annually, destined for markets across Europe and Asia. Macduff's Brown Crab is available whole cooked, as well as in scored and unscored claw formats.

10kg BULK/5kg BULK

### LANGOUSTINE

Originating from the waters surrounding both the East and West Coasts of Scotland, Macduff's Langoustine is prized for its delicate flesh and sweet, succulent taste. A staple in kitchens across Europe, Macduff's Langoustine is available in a variety of frozen formats, including whole, shell-on and shell-off tails, hand peeled deveined tails, single tails and clusters.

500g AND 1kg TRAY/1.5kg POLYBOX/3kg BOX



*Nephrops norvegicus*

### WHELK

Often used as an alternative to rare and expensive conch, Whelk is highly popular in Mediterranean countries and also features in Korean and Japanese cuisines. Macduff's Whelk Meat is high pressure processed and shucked from the shell prior to freezing and packing, making it a convenient and ideal product to be used creatively by chefs and home cooks. Available as meat and cooked in the whole shell.

500g BAG/1kg BAG/10kg BULK



*Buccinum undatum*

### KING SCALLOPS

A great favourite with professional chefs and keen home cooks, Macduff's King Scallops have a sweet, delicate flavour and meaty texture. Sold in both fresh and frozen formats, King Scallops are available whole, on the half shell or as meat only.

1kg BAG/5kg BULK/10kg BULK/15kg BULK



*Pecten maximus*





# LIVE AND CHILLED FORMATS

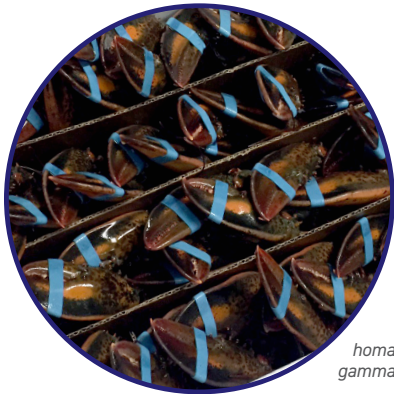
## LIVE CANADIAN LOBSTER

The highest quality live lobster available year-round, our Premium Hardshell Fresh™ Lobster is fully-meated, wild-caught and sustainably-harvested, yielding up to 50% more meat than soft-shell. Clearwater's Live Lobster price list is issued every Thursday and customers are required to place an order by the end of day to guarantee arrival the following week. Live lobster arrival dates vary by country.

8kg CASE/16 kg CASE



*Homarus americanus*



*homarus gammarus*

## LIVE EUROPEAN BLUE LOBSTER

Wild-caught using traditional pots and traps from waters surrounding the United Kingdom, the native Blue Lobster delivers a sweet taste and firm texture. This delicacy from the sea is widely recognized by chefs in foodservice establishments across Europe.

6kg BOX/8kg BOX/13kg BOX

## ALSO AVAILABLE



### CHILLED KING SCALLOPS

500g TUB/1kg TUB/2kg TUB



### CHILLED LANGOUSTINE

3kg CORREX CASE



### LIVE BROWN CRAB

6kg BOX/15kg BOX

## 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. Macduff is actively involved in projects to monitor and ensure the sustainability of our species and we're proud that Fishery Improvement Projects are underway for Macduff Langoustines and King Scallops, with the goal of reaching Marine Stewardship Council certification readiness in five years.



FIND OUT HOW YOU CAN ADD CLEARWATER PRODUCTS TO YOUR SUSTAINABLE SEAFOOD OFFERINGS TODAY:

Windsor Sales Office:  
+ 44 1753 971972  
windsorsales@clearwater.ca

a wholly owned subsidiary of



clearwater.ca



macduffshellfish.co.uk

@clearwatermacduffculinary