

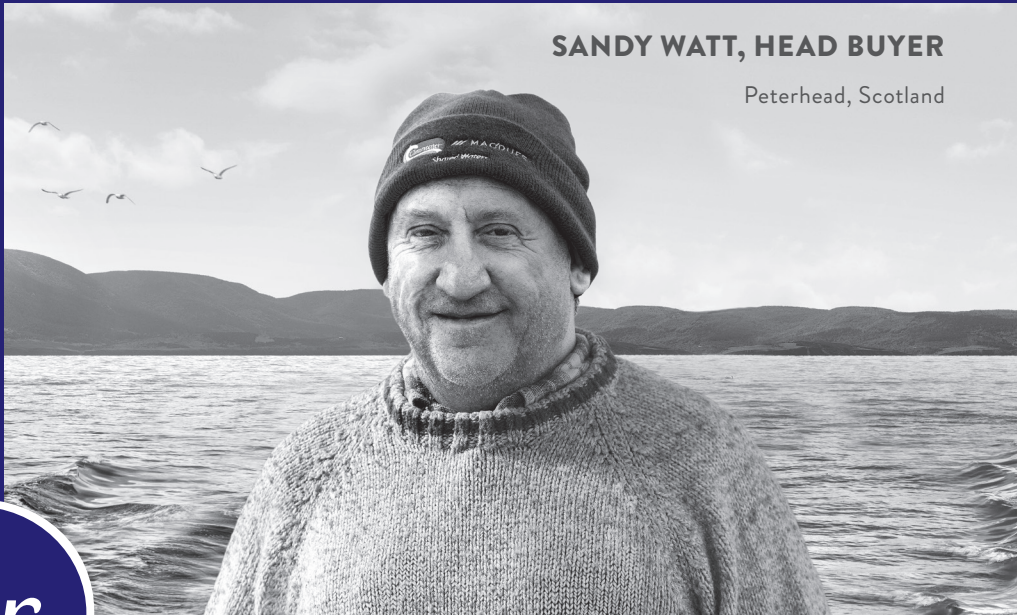
RESPONSIBLE
FISHING
SINCE 1976



NORWAY LOBSTER TAIL MEAT

SANDY WATT, HEAD BUYER

Peterhead, Scotland



Also commonly known as Langoustine, Clearwater's Norway Lobster originates from the cold, clear waters of the North Atlantic and is prized for its delicate flesh and sweet, succulent taste. Norway Lobster Tail Meat is made by combining up to three small shelled tails and then individually quick freezing them together.



NORWAY LOBSTER TAIL MEAT

WHY CLEARWATER?

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

HARVESTING AND PROCESSING

Clearwater Norway Lobster is primarily harvested from the West Coast of Scotland and the North Sea. Live product lands on the west coast where smaller boats typically fish for only 24 to 48 hours at a time. On the east coast, boats fish for longer, usually harvesting 5 to 7 days at a time with the bulk of product landing fresh under ice.

After landing at ports surrounding the UK, product is unloaded and packed onto refrigerated trucks for delivery to Clearwater's Mintlaw and Stornoway processing facilities.



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

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure our customers receive only the highest-quality, consistent and food-safe products.



IN THE KITCHEN

Norway Lobster Tail Meat is highly versatile and can be used as an anchor for main dishes in pastas, risottos or sautés; as toppers over salad, steak or fish entrées; or battered and deep-fried for a more casual application. Their IQF format allows chefs to prepare only what they need, resulting in better cost and inventory control. Norway Lobster Tail Meat should always be cooked from frozen.



SUGGESTED SERVINGS

- Great alternative for crab, North Atlantic Lobster or shrimp
- Pairs perfectly with caviar
- Appetizers – deviled eggs, Norway Lobster cakes, bruschetta, dips
- Creative sushi – update the classic California roll
- Topping for steak or fish entrées
- Anchor a main dish with sautés, risottos or pasta
- Brunch – eggs benedict, omelet, fish cakes

PACKAGING FORMATS

Count per pound: 50-60ct

Packed: 4 x 2.5lb

Available in other sizes based on volumes

SUSTAINABILITY

Norway Lobster fisheries surrounding the UK are subject to European quota limits or Total Allowable Catch (TAC), under the European Union Common Fisheries Policies. European quotas are based on scientific advice and are negotiated each December. Currently, Clearwater's Norway Lobster is included in the Project UK Fisheries Improvements (PUKFI) program, with the goal of reaching Marine Stewardship Council (MSC) assessment in five years.

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE