

RESPONSIBLE
FISHING
SINCE 1976



SABLE ISLAND OCEAN QUAHOGS

Artica Islandica



Sourced from the Sable Island Bank in the Canadian North Atlantic, Ocean Quahogs are a distinct shellfish delicacy, perfectly suited for Asian culinary applications. As the exclusive provider of frozen-at-sea Ocean Quahogs, Clearwater captures and preserves the peak freshness of the ocean by fresh-freezing at sea within an hour harvest. This harvesting process gives Clearwater the unique ability to provide a quahog clam offering suitable for sushi and sashimi applications.



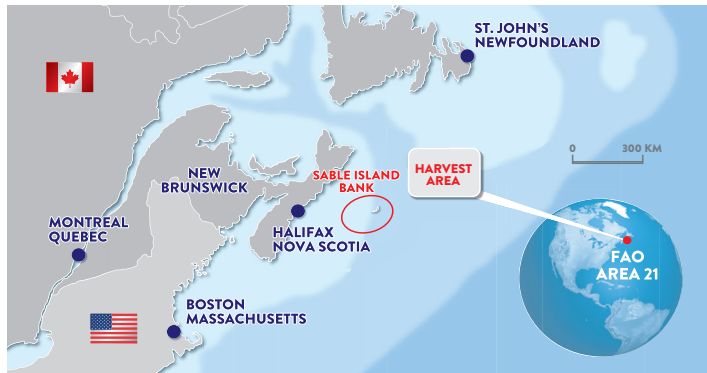
SABLE ISLAND OCEAN QUAHOGS

WHY CLEARWATER?

- Exclusive harvester equipped with frozen-at-sea capability for Ocean Quahogs
- Ocean-to-customer quality control and assurance
- Year-round supply and availability
- Fast and efficient worldwide distribution and delivery

HARVESTING AND PROCESSING

Wild-caught and sustainably harvested from the Sable Island Bank in the Canadian North Atlantic, Clearwater's Ocean Quahogs are blanched and individually-quick-frozen (IQF) on board our vessels within an hour of harvesting. Once at our processing facilities, they are size and quality sorted, as well as being rigorously tested.



SABLE ISLAND

Clearwater's Ocean Quahogs are harvested from the Sable Island Bank in the North Atlantic, adjacent to the storied Sable Island, off the coast of Nova Scotia. An island widely known for its shipwrecked sailors, transported convicts, pirates and wild horses. Today, the island is inhabited by over 500 free-roaming horses protected by the Canadian government.



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

HEAD OFFICE:
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clearwater.ca

CANADIAN SALES OFFICE:
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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**



FEATURES AND BENEFITS

- Wild-caught
- Individually-quick-frozen (IQF) on board Clearwater's state-of-the-art vessels for maximum quality and taste
- 100% natural - no chemicals, or additives
- Sweet, ocean fresh flavour with superior texture

IN THE KITCHEN

Clearwater Sable Island Ocean Quahogs are ready-to-serve and require little preparation. From sushi and sashimi to salads, Clearwater Ocean Quahogs are best used in cold applications. Simply thaw and serve.

- Consistent sizing for per piece and menu costing
- Ready-to-use after thawing, no cooking required
- Conveniently packaged for on-demand use

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.



PACKAGING FORMATS

4 x 2.5 kg, 10 x 1 kg