

WHOLE SHELL WHELK



Harvested from the surrounding coasts of the United Kingdom, Whelk is often used as an alternative to the rare and expensive conch. Clearwater's Whole Shell Whelk is pre-cooked, making it a convenient and ideal product to use in a ready-meal application, as a feature in a buffet, or as the hero ingredient in a seafood tower.





WHOLE SHELL WHELK

WHY CLEARWATER?

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



PACKAGING FORMATS

Whole Shell Whelk is sold frozen in bulk format or 2.2lb bags.

Average Count/kg	
1-10	Large
8-20	Medium
15-30	Small
30-50	Extra Small

A LONG TRUSTED SOURCE OF WILD-CAUGHT SEAFOOD

Whelk is harvested and processed in Scotland by Clearwater's whollyowned subsidiary, Macduff Shellfish. Macduff has been in the fishing industry for over 130 years.

IN THE KITCHEN

Pre-cooked, Clearwater Whole Shell Whelk is the perfect feature ingredient in buffets and seafood towers.

HARVESTING AND PROCESSING

Whelk is ideal for all sustainable menus originating from a well-managed and healthy fishery. Whelk is processed at Clearwater's Mintlaw, Scotland facility, allowing for the product to be delivered quickly after landing, securing maximum freshness and quality.

Clearwater Whelk is sustainably harvested around the shores of the United Kingdom, predominantly with day boats fishing inshore waters.



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.



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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REMARKABLE SEAFOOD, RESPONSIBLE CHOICE