

RESPONSIBLE  
FISHING  
SINCE 1976

**CAPTAIN KEVIN SWIMM**  
Harbour Grace,  
Newfoundland & Labrador



# CLAM CONSERVAS

**A PREMIUM CONSERVAS  
OFFERING FEATURING OUR  
FINEST WILD-CAUGHT ARCTIC  
SURFCLAMS HARVESTED  
FROM THE COLD, CLEAR  
WATERS OF THE CANADIAN  
NORTH ATLANTIC.**



Discover the essence of the ocean with Clearwater Seafoods' exclusive clam conservas. A unique offering featuring our vibrant, wild-caught Arctic surfclams. Offering a sweet, delicate flavour and texture, packed in an ocean-fresh brine. Each clam is meticulously frozen-at-sea within an hour of catch, ensuring unparalleled freshness and taste.

Experience the unique delicacy of our Arctic surfclam conservas today.



# CLAM CONSERVAS

## ARCTIC SURFLAMS

(*Mactromeris polynyma*)



## HARVESTING AND PROCESSING

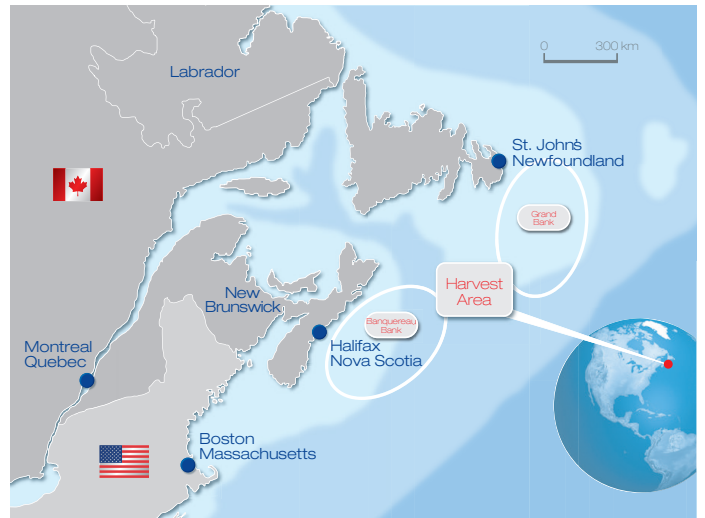
Wild-caught and sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's clams are blanched and individually-quick-frozen (IQF) on board our vessels within an hour of harvest. Once at our processing plant, they are sorted, size graded and rigorously tested, prior to being sent to our canning facility in Atlantic Canada. Once at the cannery, clams are placed into tins and topped off with brine, sealed and retorted, producing a premium and unique clam conserva offering.

## WHY CLEARWATER?

- Ocean-to-customer quality control and assurance
- Access to 100% of clam quota, ensuring year-round supply and availability
- Fast and efficient worldwide distribution and delivery
- High in protein content

## SUSTAINABILITY

Clearwater's Arctic surfclams are Marine Stewardship Council (MSC) certified, the industry's gold standard for third-party verification. Products displaying the MSC logo give consumers assurance that their seafood originates from a sustainable and well-managed fishery as set by the MSC's strict environmental standards.



## FORMATS

- Arctic surfclam in brine
- Available in Clearwater brand or private label.

## SEAFOOD EXPO GLOBAL



Visit us in Barcelona at Seafood Expo Global, April 23-25, 2024 at stand no. 3M501. Stop by to arrange a complimentary sampling and to learn more about adding clam conservas to your offerings.

## CONTACT US TO ORGANISE SAMPLES:

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REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE