

RESPONSIBLE
FISHING
SINCE 1976



OCEAN QUAHOGS

Artica Islandica

北極蛤



Wild-caught from the Sable Island Bank in the Canadian North Atlantic, Clearwater's Ocean Quahogs are a distinct shellfish delicacy. The Ocean Quahog, also known as the longevity clam, famously holds the record for being the oldest individual animal ever discovered. As the leading 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 of harvest, providing the market with an Ocean Quahog offering suitable for sushi, sashimi, and other cold applications.



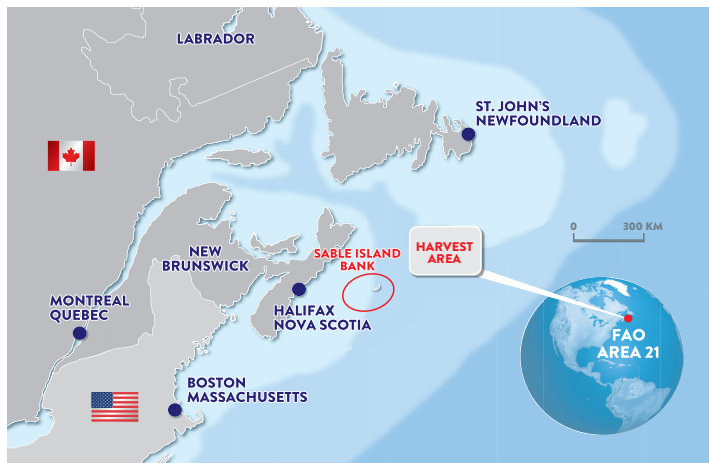
OCEAN QUAHOGS

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.



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

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

HEAD OFFICE:
(902) 443-0550
clearwater.ca

CANADIAN SALES OFFICE:
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cdnsales@clearwater.ca

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(703) 669-6119
ussales@clearwater.ca



Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.



**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**



IN THE KITCHEN

Clearwater 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

14 oz (400 g) cartons x 20

clearwater.ca



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