



WE'RE **BIG** ON SEAFOOD

PRODUCT INFORMATION GUIDE





LOBSTER

HOMARUS
AMERICANUS

It's no wonder there's a global craving for this amazing crustacean. Known for its superior quality, delicate texture and delectable taste.



LOBSTER PRODUCTS

Frozen raw lobster tails: tails individually quick-frozen (IQF).

Frozen whole-cooked lobster (in brine): product cooked, graded, packed in laminated pouches with brine, sealed and blast-frozen.

Frozen whole-cooked lobster: lobster cooked and vacuum-packed in light brine or wrapped in waxed paper.

Blanched whole-frozen lobster: lobster blanched, cooked or raw, individually packed in net.

Frozen lobster meat (vacuum-packed): lobster cooked meat, manually removed from shells, which include: tails, claws, tail/claw combinations, and/or knuckle meat, vacuum-packed, blast-frozen.

Frozen lobster meat in cans (not retorted): lobster cooked, shucked, meat packed in cans with brine, blast-frozen.

Minced lobster meat: minced lobster meat, packed in poly bags and frozen.

Raw lobster meat (HPP or UHP) ultra high-pressure processing, the latest technology in processing, allows for lobster meat to be detached from the shell leaving the raw flesh whole (tails, knuckles and legs) resulting in a higher yield per lobster. This innovative process leaves the tender texture and delicate flavour of the lobster meat intact, and maintains all of its natural nutrients.

Live lobster: packed in lined cardboard boxes, divided with individual holding sleeves.

Retail-ready and specialty products include skin-packed lobster tails, lobster meat, and scored or cap-off claws. All are pre-cut for convenience and available in foodservice and consumer packs.

SNOW CRAB CHIONOECETES OPILO

SNOW CRAB IS **BIG** ON TASTE

Flourishing in the icy cold, pristine waters off Canada's East Coast, snow crab is prized around the world for its sweet, succulent taste and superior quality. Skilled fishers live-trap the crab, which are landed and immediately processed under stringent quality standards. Supporting an environmentally sustainable fishery, the snow crab fleet is equipped with modern holding systems to ensure optimum quality. Frozen and glazed to maintain top quality and meet customer requirements.

SNOW CRAB PRODUCTS

Clusters/Sections: shell-on complete shoulder with full shape – 5 legs, including claw on first leg.

Whole: Shell-on crab in its natural round form.

Meat Packs:

1. Combo – complete extracted claws (cap off) on top and bottom with salad meat in between. Portions of salad to leg meat varies: 60/40, 70/30, 75/25, 80/20.
2. Salad meat – crab shoulder meat and tips.
3. Leg meat – complete extracted leg meat.

Snap-and-Eat Clusters/Sections: shell-on legs are pre-scored for easy cracking and eating.

Claws (cap off): upper cap (shell) of the claw is removed for easy eating.

Split Clusters/Sections: leg shells are partially removed along the length to expose the meat.



PRODUCTS	TRADITIONAL SIZE GRADES	PACK SIZES
Clusters/sections	3-5 oz (M), 4-8 5-8 (L), 8-10 oz (2L) 10+ (3L), 12+ (4L)	2, 3, 5 or 13.5 kg 4.4, 6.6, 11 or 30 lbs
Whole-cooked or raw	4 -10 pieces per pack	3 or 5 kg 6.6 or 11 lb
Meat: combo pack, salad meat or leg meat	2 kg 2.5 or 5 lbs	6 x 2 kg 6 x 2.5 or 5 lbs
Claws (cap off)	9/12, 12/16, 16/20, 21/25, 26/30, 30/34 count per 500 g	8 to 13.5 kg 18 to 30 lbs





ATLANTIC SALMON SALMO SALAR

HERRING CLUPEA HARENGUS HARENGUS

PUTTING FRESH ATLANTIC SALMON ON YOUR PLATE IS OUR **BIG** PRIORITY

Our commitment to the fast delivery of fresh Atlantic Salmon runs deep. Available year-round, it is harvested to order and can be delivered fresh from ocean to plate within 48 hours. Atlantic Salmon is sustainably cultivated in compliance with strict Canadian and U.S. regulations, in the cold, clear waters of the Bay of Fundy. An excellent source of Omega-3 fatty acids, it makes sense to choose Atlantic Salmon.

ATLANTIC SALMON PRODUCTS

Whole fish: head-on/gutted.
4-6 lb; 6-8 lb; 8-10 lb; 10-12 lb; 12-14 lb; 14-16 lb;
pack sizes of 10 – 50 lb styro-box.

Fillets: pin bone out, skinless or skin-on.
1-2 lb; 2-3 lb; 3-4 lb; pack sizes of 10-30 lb styro box.

Portions: cut from premium skinless fillet, various seasoning rubs available.
4-10 oz range; pack size – 10 lb styro-box.

Skewers: premium cuts on skewers.
5 oz skewers; pack size – 10 lb styro-box.

Specialty packs: hot-smoked and cold-smoked salmon;
Atlantic Salmon burgers.



HERRING PACKS A **BIG** NUTRITIONAL PUNCH

Plentiful, delicious, and packed with protein, vitamin D, Omega-3, calcium and iron, this little fish is a big part of heritage, tradition and history.

HERRING PRODUCTS

Canned: sardine pack.

Frozen: butterfly, filet, round.

Frozen: milt, roe.

Salted: round, dressed, filet.

Round: fresh, split.

Smoked: salted split, hard cured filet, jerky, mild cured.





OYSTERS

CRASSOSTREA VIRGINICA

COLD WATER SHRIMP

PANDALUS BOREALIS

OYSTERS ARE A **BIG** FAVOURITE WITH INTERNATIONAL MARKETS

Our processors operate under strict quality management guidelines, and the stringent requirements of the Canadian Shellfish Sanitation Program guarantees a safe and consistent product. Cleaned, individually inspected, and carefully hand-packed,

Oysters (in shell) are offered in various sizes and categories to suit individual markets. It takes an oyster from 4 to 7 years to reach the market length of 76 mm (3 in) and 3 to 4 years to grow a cocktail size oyster, which is usually around 65 mm (2 1/2 in).

OYSTER PRODUCTS

Live: fresh "cocktail" oyster, 65 mm or larger.

Live: fresh market size oysters, 76 mm (3 in) or larger.

Packed between 12 and 100 oysters per unit or can be processed to your specifications.



OUR COLD WATER SHRIMP IS KIND OF A **BIG** DEAL



They may be small, but cold water shrimp are bursting with big flavour, thanks to our cold Atlantic waters. Always a crowd pleaser, they are delicious and highly nutritious. Our MSC-certified sustainable fishery and expert processing industry deliver a top quality product from ocean to plate. Using leading procedures and technologies, the industry observes strict Quality Management Program (QMP) standards to meet the regulatory import requirements of our international customers.

PRODUCTS	COMMERCIAL SIZE COUNT	PACK SIZES
IQF Cooked and peeled	300 - 500 lb	6 X 2.27 kg
	250 - 350 lb	6 X 5 lbs or
	150 to 250 lb	30 lbs (13.5 kg)
	125 - 175 lb	bulk
Whole cooked (head on, shell on)	100 - 150 lb	
	70 - 90 kg	5 kg
	90 - 120 kg	
	120 +	
Whole raw	120 - 150 kg	
	150 +	
	1, 2 or 5 kg	1 kg 2 kg
Whole raw (industrial)		15 kg

