SNOW CRAB

45N 63W. IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

SNOW CRAB

CHIONOECETES OPILIO

Snow crab thrives in the icy cold, pristine waters of Atlantic Canada, off the coast of Nova Scotia. Prized for its sweet and succulent meat, Nova Scotian snow crab is harvested from the cold, clean, pristine waters off the coast of the province and shipped all over the world.

NOVA SCOTIA SNOW CRAB. PURE.

Nova Scotia's snow crab fishery is carefully managed to bring the highest quality product to market year-round. Snow crab can be found only by going to great lengths. Independent harvesters often travel as far as 250 miles offshore, in sometimes wild and unpredictable weather conditions, to catch this deep water crab. Nova Scotia's wild snow crab industry uses state-of-the art freezing and processing technology to preserve the flavour, colour, and nutritional value of snow crab, offering a product that looks and tastes as fresh as the day it was caught. The province's snow crab processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

nsseafood.com

WILD AND SUSTAINABLE

Nova Scotia snow crab is independently certified sustainable by the Marine Stewardship Council (MSC), the world's leading certification and eco-labelling programs for wild sustainable seafood.

PRODUCT TYPES

Snow crab comes packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Live snow crab
- Cluster/Sections
- Whole, cooked or raw
- Meat
- Claws
- Other specialty products



