

# COLDWATER SHRIMP



**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.

## COLDWATER SHRIMP

PANDALUS BOREALIS

The icy, pristine waters of the North Atlantic are a natural home for an abundance of coldwater shrimp.

Also referred to as Northern Shrimp, coldwater shrimp are prized for their distinctive rich flavor, delicate sweetness, and juicy and firm texture. Nova Scotia coldwater shrimp are harvested from the cold, clean, pristine waters along the coast of the province and shipped all over the world.

### NOVA SCOTIA COLDWATER SHRIMP. PURE.

Nova Scotian coldwater shrimp are harvested using the latest technology and methods to maintain the highest quality product under the highest standards of sanitation, hygiene, and quality control. The province's shrimp processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

### SUSTAINABILITY

Nova Scotia's mobile gear shrimp fishery is certified sustainable by the Marine Stewardship Council (MSC) program, the world's leading certification and eco-labelling programs for wild and sustainable seafood.

### PRODUCT TYPES

Nova Scotia's coldwater shrimp comes packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Cooked and peeled
- Whole, cooked
- Whole, raw
- Other specialty products



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NOVA SCOTIA  
**SEAFOOD**  
PURE.  CANADA.