

JONAH 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.

JONAH CRAB

CANCER BOREALIS

Jonah crab thrives in the icy cold waters of Atlantic Canada, off the coast of Nova Scotia. Prized for its flaky white crab meat and sweet mild taste, Nova Scotia Jonah crab is harvested from the cold, clean, pristine waters off the coast of the province and shipped all over the world.

NOVA SCOTIA JONAH CRAB. PURE.

Nova Scotia's Jonah crab fishery is carefully managed to bring the highest quality product to market year-round. The province's Jonah crab processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

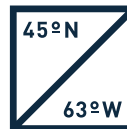
SUSTAINABILITY

Nova Scotia's wild commercial fishery has one of the world's most modern regulatory environments to bring you sustainably caught and naturally delicious shellfish.

PRODUCT TYPES

Jonah crab is available in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Live Jonah crab
- Whole; cooked, frozen
- Sections; cooked, frozen
- Claws, cooked, frozen



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.

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