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.

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

nsseafood.com