

SEA URCHIN



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.

SEA URCHIN

STRONGYLOCENTROTUS DROEBACHIENSIS

Sea urchin are harvested from the cold, clean and pristine waters along the coast of the province and shipped all over the world. Sea urchin are the shape of a slightly flattened globe and are covered in short, sharp, movable spines. The green sea urchin is common to shallow rocky bottoms throughout Nova Scotia. This species can be pale green, or greenish tinged with purple or brown on their spines.

Sea urchin are generally harvested for their gonads, also known as uni, which are loved by chefs and features heavily on tasting menus around the world.

NOVA SCOTIA SEA URCHIN. PURE.

Nova Scotia sea urchin processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

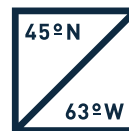
SUSTAINABILITY

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

Sea urchin come packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Live
- Roes and milt, fresh



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.