



SEA HARVEST SEAFOOD LTD.

1-902-209-5077 WWW.SEAHARVESTSEAFOODS.COM



ABOUT 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. Atlantic Canada's coldwater shrimp are harvested from the cold, clean, pristine waters along the coast of the provinces and shipped all over the world.

ATLANTIC CANADIAN COLDWATER SHRIMP. PURE.

Atlantic Canada's 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.

WILD AND SUSTAINABLE

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

Atlantic Canada'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

NUTRITION FACTS

SERVING SIZE (100 GRAMS)

CALORIES 106

TOTAL FAT 2G

SATURATED FAT 0G

TRANS FAT

CHOLESTEROL 152MG

SODIUM 148MG

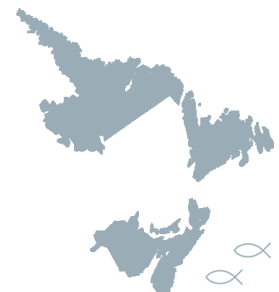
TOTAL CARBOHYDRATE 1G

DIETARY FIBER 0G

SUGARS 0G

PROTEIN 20MG

REGION OF ORIGIN



SEA HARVEST SEAFOOD LTD. Halifax, Nova Scotia, Canada

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