



Shrimp, cooked & peeled

The North Atlantic shrimp (*Pandalus borealis*) are considered by many to be the world's best shrimp. The ice-cold waters around Newfoundland and Labrador, Canada, ensure a slow growth of the shrimp which maintains a very high quality in texture and taste.

- Cooked & peeled
- Individually quick-frozen (IQF)
- Glazed with water (10-12%)
- Machine graded for size
- Wild caught in the North West Atlantic Ocean (FA021) using trawlnets.

Ingredients: Shrimp (*Pandalus borealis*), salt. Water (protective glaze).

Dimensions of Carton: 14.7" x 9.17" x 9.37"

Container Shipment (Ocean Going): 104 C/S per Pallet (2080 C/S)

Truck Shipment (USA/Canada): 104 C/S per Pallet (1872 C/S)

Shelflife and storage: 24 months at -18°C.

MSC Certificate Code: MSC-C-51054

Quin-Sea Fisheries Ltd.
151 Crosbie Rd.
St. John's, NL, Canada
A1B 4B4



Northern Whelk

Atlantic Whelk (*Buccinum undatum*)

Whelk is species of sea snails which are harvested by inshore vessels. Whelks are landed and processed in live condition, which preserve the characteristic flavor and firm meat texture. This is a popular item for Asian markets, both in-shell and meat form.

- Cooked or Raw
- Shell On or Meat
- Sight graded for size and quality
- Individually Quick Frozen (IQF) or Blast Frozen

Ingredients: Whelk (*Buccinum undatum*)

Dimensions of Carton:

In Shell - 19.13" x 12.72" x 5.91"

Meat - 14.7" x 9.17" x 9.37"

Container Shipment (Ocean Going):

In Shell - 63 C/S per Pallet (1610 C/S)

Meat - Hand Loaded (2610 C/S)

Truck Shipment (USA):

In Shell - 63 C/S per Pallet (1197 C/S) /

Meat - 104 C/S per Pallet (2288 C/S)

Truck Shipment (Canada):

In Shell - 63 C/S per Pallet (1512 C/S) /

Meat - 104 C/S per Pallet (2496 C/S)

Shelflife and storage: 24 months at -18°C.



Sea Cucumber

Sea cucumbers (*Cucumaria frondosa*) are found on the sea floor worldwide and typically range between 10-30 cm in length.

The Sea cucumber have a soft and cylindrical body, rounded off and occasionally fat in the extremities, and generally without solid appendages.

The Sea Cucumber has a high nutritional value and therefore a popular item in Asian markets.

- Sight graded for size & quality
- Machine butterfly cut or Whole frozen (Small)
- Blast Frozen

Ingredients: Sea Cucumber (*Cucumaria frondosa*).

Dimensions of Carton: 21.88" x 11.5" x 3.875"

Container Shipment (Ocean Going): Hand Loaded (2400 C/S)

Truck Shipment (USA): 18 Pallets (1836 C/S)

Truck Shipment (Canada): 24 Pallets (2448 C/S)

Shelflife and storage: 24 months at -18°C.



Snow Crab

The North Atlantic snow crab (*Chionoecetes opilio*) has a bright red colour and juicy and delicious meat. The ice-cold waters around Newfoundland and Labrador, Canada, ensure a slow growth of the Snow crab which maintains a very high quality in texture and taste.

- Sight graded for size & quality
- Cooked
- Brine Frozen
- Glazed (7-14%)

Ingredients: Snow crab (*Chionoecetes opilio*), salt. Water (protective glaze).

Dimensions of Carton: 22" x 16 ½" x 6.89"

Container Shipment (Ocean Going):

Hand loaded 1260 C/S

Truck Shipment (USA/Canada):

23 Pallets @ 50 C/S per pallet = 1150 C/S

Shelflife and storage: 24 months at -18°C.

MSC Certificate Code: MSC-C-51054



Greenland Halibut

The Greenland Halibut (Turbot)(*Reinhardtius hippoglossoides*), from the ice filled waters in the North-west Atlantic range among the world's finest edible fish due to its snow-white meat, delicate flavor and texture. We employ special at-sea handling procedures to ensure freshness and quality from our shore based production.

- Individually graded for size & quality
- Blast Frozen

Ingredients: Greenland Halibut (Turbot)(*Reinhardtius hippoglossoides*).

Dimensions of Carton: 21.88" x 11.5" x 3.845"

Container Shipment (Ocean Going): Hand Loaded (2400 C/S)

Truck Shipment (USA): xx

Truck Shipment (Canada): xx

Shelflife and storage: 24 months at -18°C.



Atlantic Capelin

Atlantic Capelin (*Mallotus villosus*), have been fished for decades around Newfoundland. This small silvery fish concentrates mostly offshore in schools, only migrating inshore to spawn. The females contain high roe content which makes them favourable to the Japanese market.

- Machine graded/separated for size
- Blast Frozen

Ingredients: Capelin (*Mallotus villosus*).

Dimensions of Carton: 21.88" x 11.5" x 3.875"

Container Shipment (Ocean Going):

Hand Loaded (2200-2500 c/s) *Dependent on gross weight restrictions*

Truck Shipment (USA):

Males USA (1836 c/s)

Females USA (1836 c/s) *Dependent on gross weight restrictions*

Truck Shipment (Canada):

Males Canada (2448 c/s)

Females Canada (2448 c/s) *Dependent on gross weight restrictions*

Shelflife and storage: 24 months at -18°C.



Herring

Atlantic Herring (*Clupea harengus harengus*) is considered to be one of the most abundant fish in the world. Herring is rich in Omega-3 with a moderately firm texture. This species is used as a food product and also as bait for other fisheries.

- Machine graded for size
- Blast Frozen

Ingredients: Herring (*Clupea harengus harengus*).

Dimensions of Carton: 21.88" x 11.5" x 3.875"

Container Shipment (Ocean Going):

Hand Loaded (2200-2500 C/S) *Dependent on gross weight restrictions*

Truck Shipment (USA): xx

Truck Shipment (Canada): xx

Shelflife and storage: 24 months at -18°C.



Atlantic Mackerel

Atlantic Mackerel (*Scomber scombrus*) is found in the waters adjacent to Newfoundland and Labrador in the fall of the year. Mackerel has a flaky, moist texture that is recognized for its high fat/oil content and rich flavour.

- Machine graded for size
- Blast Frozen

Ingredients: Atlantic Mackerel (*Scomber scombrus*).

Dimensions of Carton: 21.88" x 11.5" x 3.875"

Container Shipment (Ocean Going):

Hand Loaded (2200-2500 C/S) *Dependent on gross weight restrictions*

Truck Shipment (USA): xx

Truck Shipment (Canada): xx

Shelflife and storage: 24 months at -18°C.



Raw Whole Lobster

Lobster (*Homarus americanus*) is considered to be the heaviest and longest living crustacean in the world. Lobster from Newfoundland and Labrador is recognized for its hard-shelled body and its mild, sweet flavour.

- Individually size graded
- Individually Wrapped in mesh netting
- Blast Frozen
- Glazed using water (7-10%)

Ingredients: Lobster (*Homarus americanus*). Water (protective glaze).

Dimensions of Carton: 18" x 14 1/2" x 5 3/4"

Container Shipment (Ocean Going):

Hand loaded (2682 C/S)

Truck Shipment (USA): xx

Truck Shipment (Canada): xx

Shelflife and storage: 24 months at -18°C.



Atlantic Cod – Split/Salted

Atlantic Cod (*Gadus morhua*), have been fished in Newfoundland for centuries. Newfoundland Cod was a desirable fish in World markets. Seeing signs of growth, Cod appears to be rebounding back to Newfoundland waters. Cod is recognized for its mild sweet flavour and lean flesh.

- Machine/Hand Split
- Salted
- Sight graded for size and quality

Ingredients: Atlantic Cod (*Gadus morhua*), wet salt.

Dimensions of Carton: Not Applicable

Container Shipment (Ocean Going):

20 Pallets (24000-25000kg) – Euro Pallet dimensions – 1m x 1.2m

Truck Shipment (USA):

18 Pallets (1000kg/ Pallet) – Standard North American Pallet dimensions – 40" x 48"

Truck Shipment (Canada):

24 Pallets (1000kg/ Pallet) – Standard North American Pallet dimensions – 40" x 48"



Atlantic Sea Scallops

Atlantic Sea Scallop (*Placopecten magellanicus*) is a premium shellfish harvested in Newfoundland and Labrador. Sea Scallops are shucked at sea and held in optimum conditions to ensure the highest quality product. This species is recognized for their firm, lean texture and succulent flavour.

- Sight graded for size and quality
- Individually Quick Frozen (IQF)
- Dry product - No soaking, no glaze

Ingredients: Atlantic Sea Scallop (*Placopecten magellanicus*).

Dimensions of Carton: 14.7" x 9.17" x 9.37"

Container Shipment (Ocean Going):

104 C/S per Pallet (2080 C/S)

Truck Shipment (USA):

104 C/S per Pallet (1872 C/S)

Truck Shipment (Canada):

104 C/S per Pallet (1872 C/S)

Shelflife and storage: 24 months at -18°C.

