



Wild caught - All natural

CANADIAN
Sea Cucumber
DRIED

Easy to store and use



Canadian Sea Cucumber

The Canadian Sea Cucumber (*Cucumaria frondosa*), also known as the orange-footed sea cucumber, is renowned for its unique, high quality and delicious flavor. Moreover Sea Cucumber has an impressive nutritional profile including protein (mainly collagen), lipid (mostly omega-3 and omega-6 fatty acids), vitamins A, B1 (thiamine), B2 (riboflavin), B3 (niacin), and minerals, mainly magnesium, zinc, calcium, and iron.

In the cold seas around Newfoundland the Sea Cucumbers are fished by local fishermen and brought fresh to our processing factories. The Sea Cucumbers are immediately cleansed and dried before they are packed to specification either as bulk or retail-ready.

The dried Sea Cucumbers are easy to use as they come in re-sealable bags and can be stored at room temperature.

- Fished locally around Newfoundland
- Fast processing - **high quality**
- Source of protein, omega-3, vitamins and minerals
- Easy to store - re-sealable bag



Retail products

- 184351454 Dried Sea Cucumber, 454 g., Canada
- 184351455 Dried Sea Cucumber, 1 lb (16 oz) 454 g. USA
- 184351456 Dried Sea Cucumber, 454 g., China

Industry products

- 184351120 Sea Cucumber, Dried, Flower Off



PREPARATION: Do not eat the product without cooking.

1. Soak the sea cucumbers in cold water in a clean, large bowl for 3 days in the refrigerator. Change water daily.
2. At the end of the third day, clean and rinse the sea cucumber and place in a pot of boiling water. Boil for approx. 30 minutes until softened, then cool to room temperature.
3. If skin and muscle of the sea cucumber can be easily pinched through, add the drained, rehydrated sea cucumber to your cooking. If not, repeat step 2 until desired softness is achieved.

