



Fisheries Perspective on Ocean Acidification Clearwater Seafoods

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Clearwater Seafoods ... In the beginning



Colin MacDonald



John Risley

- Founded in 1976 By John Risley and Colin MacDonald
- Started as a small, local lobster distributor
- A focus on serving customers premium quality shellfish and seafood products second to none.

Clearwater Seafoods - Today (TSX: CLR)

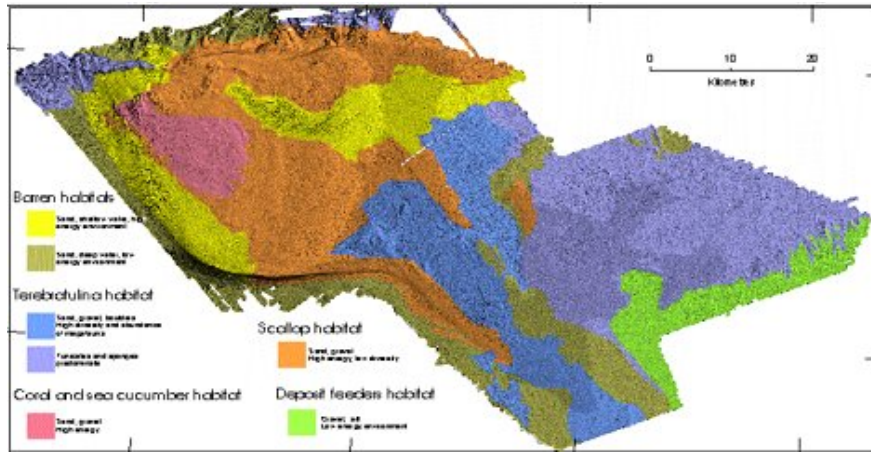
- North America's largest vertically integrated harvester, processor, and distributor of premium shellfish
 - ~37,000 tonnes of product sold in 2013
 - Key species include: lobster, scallops, clams, coldwater shrimp and crab
- Largest holder of shellfish quotas in Canada
- At-sea harvesting and processing
- Global sales, marketing, and distribution platform



Let's talk 
Wild seafood!

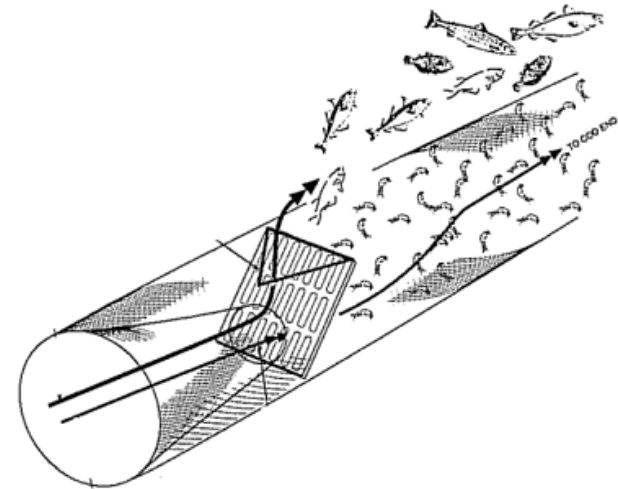
Sustainability From Ocean to Plate – Fishing Operations

Multi-beam Ocean Bottom Mapping



- 3D imagery that helps direct fishing
- 74% reduction in bottom contact
- 37% reduction in fuel use

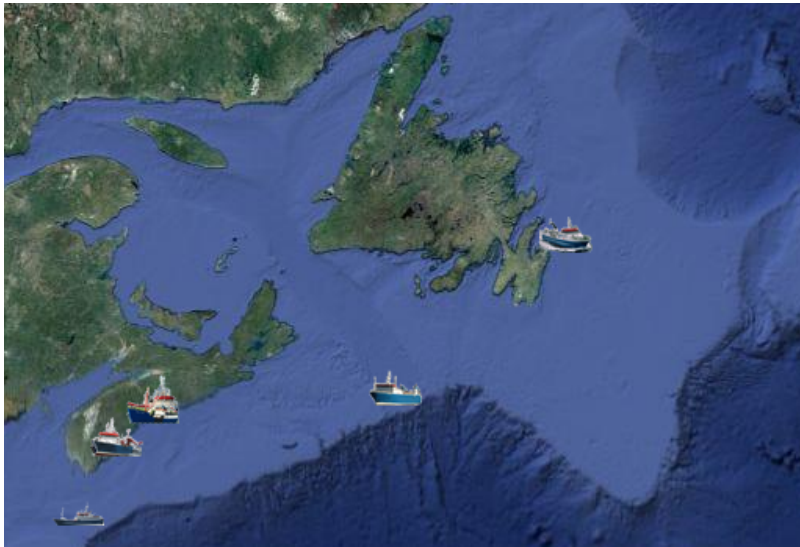
Bycatch Reduction: Northern Shrimp



- The Nordmore groundfish separator grate reduces groundfish bycatch in the Northern Shrimp fishery.

Sustainability From Ocean to Plate – Fishing Operations

Area Closures & Protected Areas



- Voluntary area closures in sensitive habitats
- Rotational closures for sedentary species
- Engage with DFO on existing and new protected areas

Investment in Fisheries Science



- Fisheries and Oceans Scientists use Clearwater vessels as research platforms to carry out important fish stock assessments
- \$Millions invested in cash and in kind

Sustainability From Ocean to Plate – Rights-Based Fishing

Critical factors to success

- Reliable access to a particular share of the resource over time
- Appropriate management and compliance regimes
- Clear definition of players and entry system

Positive Outcomes

- Ends destructive “race to fish”
- Incentive to invest in:
 - Fisheries science, management & conservation
 - Technological innovation & fishing efficiencies
 - Market development

Sustainability From Ocean to Plate



Widest selection of MSC-certified species of any seafood harvester worldwide

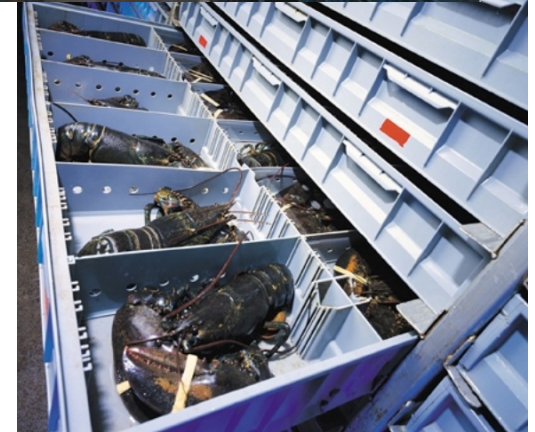
 remarkable seafood, responsible choice

What is Clearwater's Interest in Ocean Acidification?

Impact on Processing Operations, Storage, & Food Safety

- Seawater is used for:
 - Live lobster storage
 - Cleaning and sanitizing

- What are the impacts for ocean-borne food safety risk?
 - Vibrio
 - Biotoxins (PSP)



Thank You

www.clearwater.ca

[@clearwatersea](https://twitter.com/clearwatersea)



Clearwater Seafoods Incorporated

