Strong Nova Scotia brands that connect quality to our products









Building a Brand

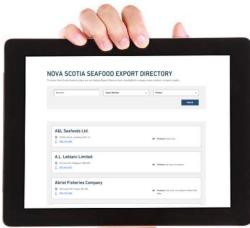


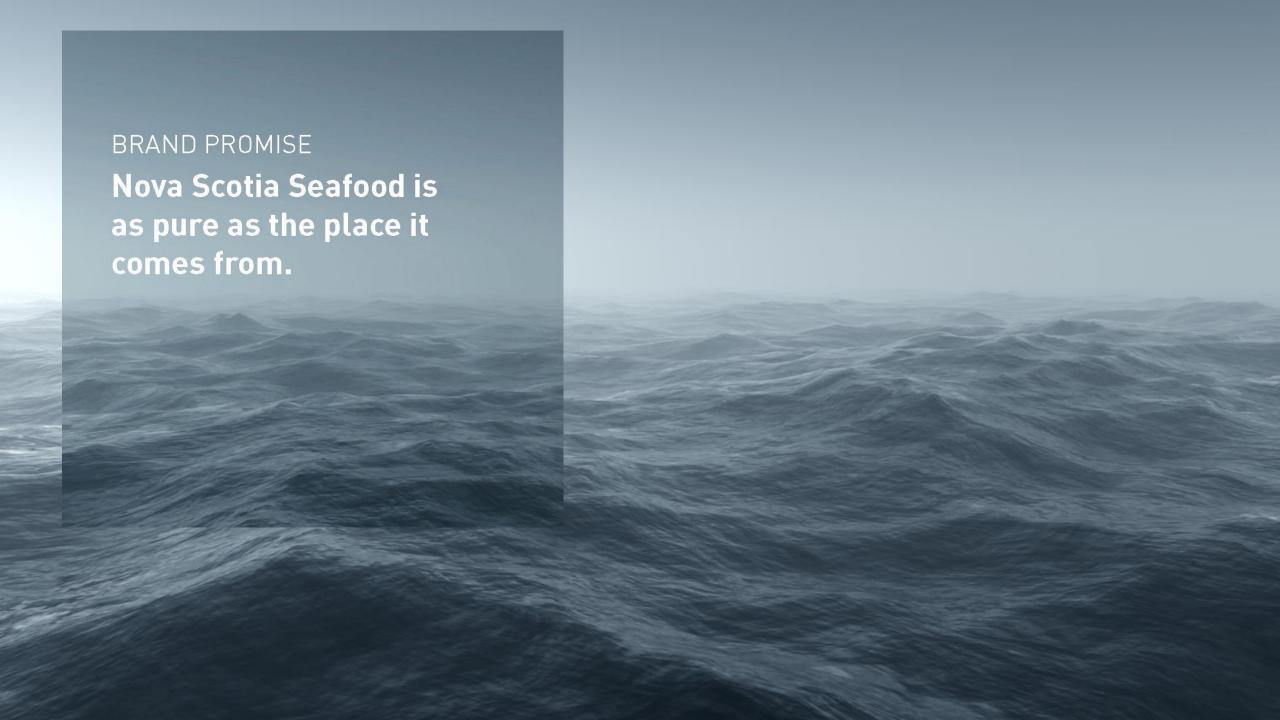














CERTIFIED NOVA SCOTIA LOBSTER.

LIKE NO OTHER IN THE WORLD.

Harvesting lobster along the rugged Atlantic Coast is steeped in tradition. Prized for its hard shelled and full meat qualities, Nova Scotia Lobster is harvested from the cold, clean, pristine waters along the coast of the province, by thousands of independent harvesters, and shipped all over the world.

From the moment they're pulled from the sea, each and every lobster is carefully monitored to preserve their exquisite purity and freshness. Each lobster also undergoes a thorough inspection by Nova Scotia certified companies. Only those that meet high standards of excellence for quality, size and weight, receive approval as Certified Nova Scotia Lobster.

After selection, each Certified Nova Scotia Lobster is gently packed for travel in a highly specialized and temperature-controlled environment, carefully monitored for the entire trip. This ensures your lobster remains as fresh and purely delicious as the moment it was pulled from the ocean.

Look for the Nova Scotia Seafood logo for our Province's premium quality lobster.









From our land from our sea from our hands





Building a Brand



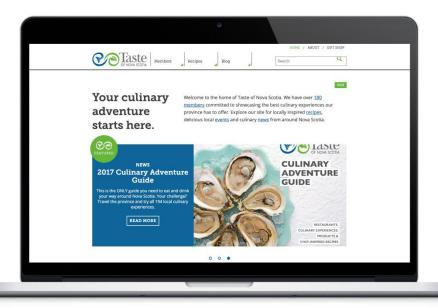












Thank you!



