

# OYSTERS



**45N 63W.** IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

## OYSTERS

### CRASSOSTREA VIRGINICA

Nova Scotia's plump and succulent oysters are cultivated in the cold, clean and pristine waters of the province and shipped all over the world. The Atlantic oyster, also known as the American or Eastern oyster, grows along Nova Scotia's rugged coastline.

#### NOVA SCOTIA OYSTERS. PURE.

Nova Scotia oysters processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

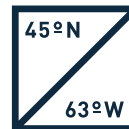
#### SUSTAINABILITY

Nova Scotia's cultivated seafood has one of the world's most modern regulatory environments to bring you sustainably grown and naturally delicious shellfish.

#### PRODUCT TYPES

Oysters come packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Live
- Frozen, whether in shell or not



NOVA SCOTIA  
**SEAFOOD**  
PURE.  CANADA.