

SEA CUCUMBER



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.

SEA CUCUMBER

CUCUMARIA FRONDOSA

Sea cucumber are harvested from the cold, clean and pristine waters along the coast of the province. Sea cucumbers are echinoderms—like starfish and sea urchins; they have a tube-shaped, elongated body very similar to an actual cucumber. All sea cucumbers are ocean dwellers, though some inhabit the shallows and others live in the deep ocean.

NOVA SCOTIA SEA CUCUMBER. PURE.

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

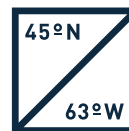
SUSTAINABILITY

Nova Scotia's wild commercial fishery has one of the world's most modern regulatory environments to bring you sustainably caught and naturally delicious seafood.

PRODUCT TYPES

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

- Live
- Frozen
- Prepared or preserved



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.