

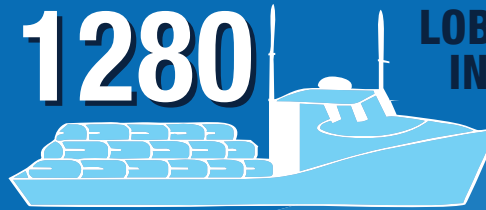
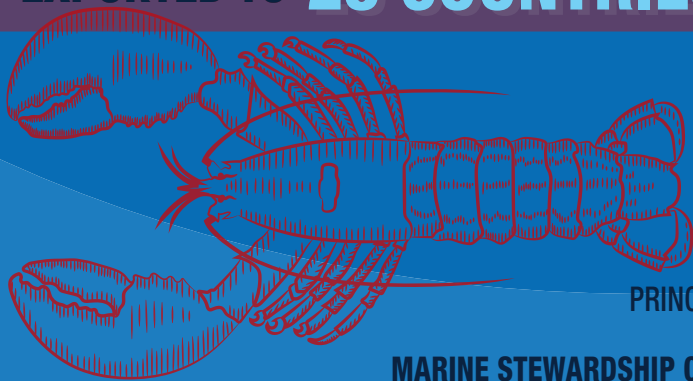
SEPTEMBER
15-18, 2022
CHARLOTTETOWN
EVENT GROUNDS



FOR A SCHEDULE
OF EVENTS OR TICKETS
PEISHELLFISH.COM



PEI LOBSTER IS WORLD-RENOUNDED AND
EXPORTED TO **28 COUNTRIES**



1280

LOBSTER FISHERS
IN PEI WHO FISH
2 LOBSTER
SEASONS

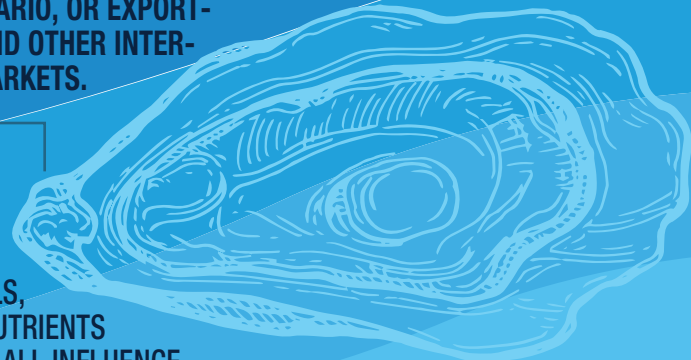
PRINCE EDWARD ISLAND LOBSTER IS RECOGNIZED
AS CERTIFIED SUSTAINABLE THROUGH THE
MARINE STEWARDSHIP COUNCIL (MSC) CERTIFICATION PROGRAM.



OYSTERS

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PEI CULTURED OYSTERS ARE
SOLD DOMESTICALLY IN
QUEBEC, ONTARIO, OR EXPORT-
ED TO USA AND OTHER INTER-
NATIONAL MARKETS.



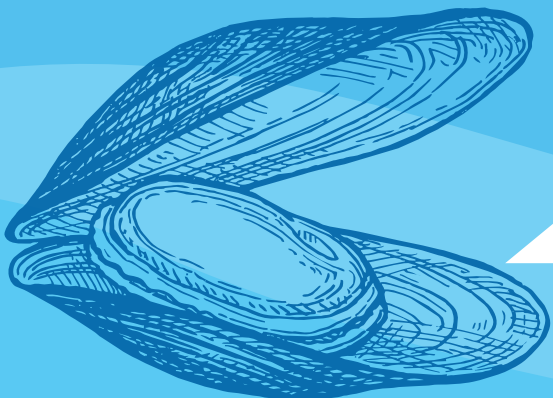
ZINC

OYSTERS CONTAIN MORE
ZINC THAN ANY OTHER
FOOD SOURCE.
ONE OYSTER CAN
PROVIDE AN ADULT'S
DAILY RECOMMENDED
INTAKE OF ZINC,
A PROVEN IMMUNITY
BOOSTER.

FLAVOUR

WATER QUALITY, MINERALS,
SALINITY, AND TYPE OF NUTRIENTS
AVAILABLE IN THE WATER ALL INFLUENCE
THE FLAVOR OF PRINCE EDWARD ISLAND OYSTERS

MUSSELS



PEI CULTURED
MUSSELS ARE
LOW IN FAT AND
HIGH IN PROTEIN

FAT

PROTEIN

PEI IS THE LARGEST PRODUCER OF FARMED
MUSSELS IN NORTH AMERICA, IN 2019, PEI
FARMERS OF THE SEA LANDED 44.7 MILLION
POUNDS OF MUSSELS, TOTALLING A VALUE
OF MORE THAN **\$31,300,000.00**

MUSSELS ARE FILTER FEEDERS AND ARE ABLE TO FILTER
UP TO **0.5-1.25 GALLONS OF WATER/HOUR**