CATALOGUE

A world of seafood at your fingertips.
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Our mission is to be a global seafood leader driven by an innovative team that delivers superior products, service, and value to our customers in a safe and environmentally-sustainable manner.
FAMILY PASSION WITH GLOBAL AMBITIONS.

For us, fishing and farming isn't just a business – it's who we are. It's an undying family passion that began when our grandparents began fishing the waters of the Bay of Fundy six generations ago. And while times have changed, our commitment hasn't. Like our ancestors, we're obsessed with finding better and smarter ways to bring you the very best seafood in the world.

In 1985, our family decided to take control of our own destiny by establishing Kelly Cove Salmon. What started as a humble family aquaculture company with a single marine site has grown into a global seafood leader with fully-integrated facilities, product lines, and distribution networks.

In recent years, we have embarked on an aggressive plan for growth, including acquisitions and an ongoing strategic search for development opportunities. With recent acquisitions of Wanchese Fish Company, Icicle Seafoods, Cooke Uruguay, Omega Protein, and Seajoy Seafood Corporation Group, we have further diversified our product offering and expanded our seafood assets into the wild fishery.

Our secret to producing quality farm-raised salmon, wild-caught salmon, scallops, oysters, shrimp, sea bass, sea bream, crab, and other value-added products is simple. It's a generations-old family passion and our customers can taste the difference.
TRUE NORTH SEAFOOD

Our obsession with delicious, fresh seafood has been in our DNA ever since the day our ancestors began fishing the waters of the Bay of Fundy six generations ago. Like our grandparents, we’re proud to spend our days living and working alongside our neighbors and friends in coastal communities. Fishing is in our blood. It drives us to innovate – to stay true to you, the environment and true to ourselves. It’s our guiding principle. It’s our “True North”.

To us, the ocean is a provider. It gives us so much. It provides us with food and allows those who live and work near the water to enjoy a unique livelihood and lifestyle. The ocean is a source of pride. For generations, it has shaped our families and communities and given us a sense of identity and purpose. And we’re determined to make sure it stays that way for generations to come. We believe the health of our communities depends on the health of the ocean. For us, staying true to the ocean is how we stay true to ourselves, our community, and our future. And that’s why we fish and farm with care – to ensure long-term social, economic, and environmental sustainability.
**WANCHESE FISH COMPANY**

From its humble beginnings in 1936, the Wanchese Fish Company has steadily grown to become a leading supplier of seafood products in North America and Europe. A vertically-integrated seafood harvester, processor, and distributor, Wanchese is capable of harvesting over 4,000 tons of wild scallops, shrimp, oysters, king crab, and other seafood products each year. At sea, our industry-leading fleet vessels in Argentina are equipped with sophisticated process-at-sea capabilities. And on land, our state-of-the-art processing plant in Suffolk, VA, includes a cold storage facility that helps ensure the seafood we bring to market is as fresh as the day it was caught.

**PRODUCT LINES INCLUDE:**
- Scallops
- Shrimp
- Oysters
- Southern king crab

**VALUE-ADDED PRODUCTS INCLUDE:**
- Scallop medallions
- Scallops wrapped in bacon
- Shrimp wrapped in bacon
- Fin fish

**ICICLE SEAFOODS**

Unwavering dedication. A passion for producing quality seafood. That’s what transformed a simple Alaskan cannery into one of the largest and most diversified seafood producers in North America. And while times have changed, our passion hasn’t. From our salmon fishermen in the remote coastal communities of Alaska, to our catcher vessels harvesting cod in the icy waters of the Bering Sea, we all share an abiding passion for bringing you the very best Alaska has to offer.

**PRODUCT LINES INCLUDE:**
- Wild Alaska salmon
- Alaska crab
- Alaska halibut
- Pacific cod
- Sablefish (Black Cod)
- Alaska pollock
- Roe herring
COOKE AQUACULTURE SCOTLAND
Cooke Aquaculture Scotland is a leading salmon producer with facilities in the Shetland and Orkney Islands, as well as the United Kingdom’s mainland. The strong tidal flow of this region provides a unique environment to produce top-quality salmon for our customers all over the world.

PRODUCT LINES INCLUDE:
- Salmon fillets & portions
- Whole salmon
- Organic salmon
- Label Rouge salmon

CULMAREX GROUP
For over 25 years, Culmarex Group has proudly raised quality fish from the Mediterranean. We’re equally proud that our passion and commitment to raising sustainable, high-quality sea bass and sea bream helps support the local fishing communities and the people who work near our nine farming locations across Spain.

PRODUCT LINES INCLUDE:
- Sea bass fillets
- Gutted sea bass
- Whole sea bass

COOKE URUGUAY
Cooke Uruguay operates the largest fishery in the country, traditionally harvesting Patagonia silver hake (Merluccius hubbsi) and Patagonia deep-sea red crab. We are a vertically-integrated company with a fleet of 21 vessels, and operations in Montevideo, Uruguay as well as Buenos Aires, Argentina.

PRODUCT LINES INCLUDE:
- Deep-sea red crab
- Patagonia silver hake
COOKE AQUACULTURE CHILE
Based in Cupquelaan Fjord in southern Chile, Cooke Aquaculture Chile is responsible for producing Atlantic and Coho salmon. The fjord provides a pristine and isolated environment surrounded by glaciers and rainforests – a perfect location for top-quality production and the implementation of sustainable farming methods.

PRODUCT LINES INCLUDE:
- Fresh and frozen whole Chilean Atlantic salmon
- Fresh and frozen salmon fillets and portions
- IVP, skinless, boned Atlantic salmon portions
- Coho H&G and fillets

SEAJOY SEAFOOD CORPORATION
Seajoy Seafood Corporation is one of Latin America’s largest vertically integrated producers of premium farmed shrimp. Seajoy’s shrimp farms are located in Honduras and Nicaragua, where they produce value-added and organic Pacific white shrimp (Penaeus vannamei), and the brand is synonymous with excellence and environmental leadership.

PRODUCT – ALL NATURAL AND ORGANIC – LINES INCLUDE:
- HLSO
- Easy Peel
- Peeled Deveined (Knife) Ton
- Peeled Deveined (Knife) Toff
- Peeled Pull Vein Ton
- Peeled Pull Vein Toff
- Butterfly Ton
- Cooked peeled Ton
- Cooked peeled Toff
- P&D Skewers Ton
AN OBSESSION WITHOUT LIMITS.

There’s just no telling where the passionate pursuit of freshness and variety will take you. In our case, it’s led us to establish operations in nine countries around the globe, and harvest more than 17 core species of fish.

But wherever your seafood comes from, you can be sure that it’s produced by caring people in thriving communities. We are a company of 9,400 employees. We live and work in the communities where we fish or where we farm. We bring prosperity to coastal communities and take pride in bringing you fresh, high-quality seafood.
FOOD SERVICE MARKETING SUPPORT

We deliver premium seafood to your doorstep. Then we help do the same with customers.

CULINARY INNOVATION
Looking for a way to spice up the items on your menu? Excellent – we are too. Our dedicated culinary innovation team and product development experts are always searching for delicious new products and ideas that easily meet your restaurant’s needs – and your customer’s high expectations.

In-Restaurant Campaign

3-PRONGED APPROACH*
2. Front of house.
3. Promotion to customers.

BACK OF HOUSE (CHEFS)
- Equip cooks with True North Seafood information kits.

FRONT OF HOUSE (STAFF TRAINING)
- Education on provenance and seasonality of products.
- Product stories to increase touch points with customers.

PROMOTION TO CUSTOMERS (PRINT & DIGITAL)
- Social media support.
- Targeted digital advertising.
- Customized video content.
- In-restaurant POS.
- In-house geo-fencing capabilities.

*Proven to increase in-house salmon sales by 48% y/y.
RETAIL MARKETING SUPPORT

After you put our products on the shelves, we’ll help them fly off.

With True North Seafood, you get more than a reliable supplier of high-quality seafood. You also get a seasoned marketing team. From highly targeted campaigns across multiple platforms – including online and digital – to strategic in-store POS. We work closely with our retail partners to offer customized marketing support that drives customers in-store for our products and work to meet your sales objectives.

IN-STORE POS MATERIALS
- Shelf wobblers
- Window clings
- Shelf dividers
- Recipe cards
- T-stand / posters
- On-packaging stickers

CONTESTS
- Incentivized programs

DIGITAL SUPPORT
- Highly targeted ads
- Facebook, Instagram
- Google display
- Geo-fencing technology – advertising in real time, based on location, real-time weather, and past visitors, or specific locations.
- Custom video content
- Social media content
Martha Stewart for True North Seafood.

IT’S A GOOD THING.
Turn True North Seafood into a simple and delicious meal with a little help from Martha Stewart.

“For years, I’ve enjoyed and served True North Seafood to family and friends. Knowing how my seafood is raised or caught is very important to me. After visiting True North’s salmon farms near my home in Maine, I saw first-hand their innovative and industry leading methods of sustainable farming and fishing. Their passion for the environment and community is why they are one of North America’s largest and most trusted producers of fresh farmed and wild caught seafood from the Gulf of Alaska to the Atlantic.”

– MARtha STEWart
Presenting our True North Seafood ‘Raised Without Antibiotics’ product offerings. We know that consumers are looking for transparency from food suppliers and seek confidence in the ‘free-from’ foods they incorporate into their diets. We’re happy to deliver this to our customers on a regular basis.

Raised without antibiotics means no antibiotics used, ever. Within our current RWOA portfolio, we offer Pacific white shrimp and Atlantic salmon.
**Selection process**
We only market fish harvested from farms who have no treatments on the entire site – we do not select fish at the enclosure level. Our farming professionals review the records and information in consultation with the facilities and veterinarians to ensure that we select only those entire farms that have not received antibiotics.

**Processing protocol**
Lot codes are developed for each harvest using a coding system that is linked to Best Aquaculture Practices (BAP) star level. At lot creation, the star status and RWOA status is assigned, which then follows the fish through processing.

**How do we do it?**
Through BAP and breeding advancements, we grow our salmon in optimal conditions using the latest technology. By providing an optimal rearing environment, we reduce stress on the fish, thus reducing the need for antibiotics. Vertical integration and quality control is key to managing fish that have been raised without antibiotics.
SALMON

Atlantic Salmon (Salmo salar)

Sockeye Salmon (Oncorhynchus nerka)

Coho Salmon (Oncorhynchus kisutch)

King Salmon (Oncorhynchus tshawytscha)

Keta Salmon (Oncorhynchus keta)

Pink Salmon (Oncorhynchus gorbuscha)

Steelhead Trout (Oncorhynchus mykiss)
# ATLANTIC SALMON

*Salmo salar*

## WHOLE FISH

**DHON / HOG**

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<tr>
<th>WEIGHT</th>
<th>6-16 lb (2.7-7.3 kg)</th>
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<td>PACKAGING</td>
<td>50 lb (22.7 kg) Styro boxes, 30 lb (13.6 kg) boxes</td>
</tr>
<tr>
<td>FORMAT</td>
<td>Fresh bulk</td>
</tr>
</tbody>
</table>

| COUNTRY OF ORIGIN  | Canada\(^1,5\), USA\(^1,5\), Chile\(^1,3,5\), Scotland\(^2,3,4,5\) |
| CERTIFICATIONS     | 1- BAP, 2- Soil Association Organic, 3- Global G.A.P., 4- Label Rouge, 5- BRCGS |

## FILLETS

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<tr>
<th>WEIGHT</th>
<th>2-5 lb (0.9-2.3 kg)</th>
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<td>PACKAGING</td>
<td>Bulk pack: 10 lb (4.5 kg), 30 lb (13.6 kg) and 50 lb (22.7 kg) styro boxes or 10 lb (4.5 kg) iceless corrugate boxes</td>
</tr>
<tr>
<td>FORMAT</td>
<td>Fresh / Frozen</td>
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| COUNTRY OF ORIGIN  | Canada\(^1,4\), USA\(^1,4\), Chile\(^1,3,4\), Scotland\(^2,3,4\) |
| CERTIFICATIONS     | 1- BAP, 2- Soil Association Organic, 3- Global G.A.P., 4- BRCGS |

## CASE READY FILLETS

| PACKAGING          | 1-2 lb (450-900 g) 6 trays per case and 2-4 lb (900-1800 g) 4 trays per case |
| FORMAT             | Fresh |

| COUNTRY OF ORIGIN  | Canada\(^1,2\), USA\(^1,2\) |
| CERTIFICATIONS     | 1- BAP, 2- BRCGS |
**PORTIONS**
Plain, Jamaican Jerk, Herbs, Maple BBQ, Summer Lime, Espresso Chipotle, Honey Sriracha, Peppercorn Orange

**WEIGHT**
4-10 oz (113-283 g)

**PACKAGING**
Bulk pack: 5 lb (2.3 kg) & 10 lb (4.5 kg) styro boxes

**FORMAT**
Fresh

**COUNTRY OF ORIGIN**
Canada¹,², USA¹,²

**CERTIFICATIONS**
1- BAP
2- Soil Association Organic
3- Global G.A.P.
4- BRCGS

---

**CASE READY PORTIONS**
Plain, Jamaican Jerk, Herbs, Maple BBQ, Summer Lime, Espresso Chipotle, Honey Sriracha, Peppercorn Orange

**PACKAGING**
4 oz (113 g), 5 oz (142 g) or 6 oz (170 g) - 2 per tray, 10 per case

**FORMAT**
Fresh

**COUNTRY OF ORIGIN**
Canada¹,², USA¹

**CERTIFICATIONS**
1- BAP
2- BRCGS

---

**SKEWERS**
Plain, Jamaican Jerk, Herbs, Maple BBQ, Summer Lime, Espresso Chipotle, Honey Sriracha, Peppercorn Orange

**WEIGHT**
3 oz (85 g), 5 oz (142 g)

**PACKAGING**
Bulk pack 5 lb (2.2 kg) & 10 lb (4.5 kg) styro boxes

**FORMAT**
Fresh

**COUNTRY OF ORIGIN**
Canada¹,², USA¹

**CERTIFICATIONS**
1- BAP
2- BRCGS
SOCKEYE SALMON – A.K.A. RED SALMON. PUT YOUR TASTE BUDS ON RED ALERT.
Why? Because you – and your taste buds – are going to love our Sockeye salmon. Harvested straight from the cold, pristine waters of Alaska, our wild-caught Sockeye retains its firm, flaky texture and vibrant coloring throughout cooking and adds visual appeal to any dish.
SOCKEYE SALMON
Oncorhynchus nerka

H&G

**WEIGHT**
2-4 lb (0.9-1.8 kg), 4-6 lb (1.8-2.7 kg),
6-9 lb (2.7-4 kg) per fish

**PACKAGING**
50 lb (22.7 kg) box,
Bulk Weight Totes

**FORMAT**
Fresh / Frozen

**COUNTRY OF ORIGIN**
Alaska USA¹,²

**CERTIFICATIONS**
1- MSC
2- RFM

PORTIONS

**WEIGHT**
2-5 oz (56.7-142 g)

**PACKAGING**
10 lb (4.5 kg) & 25 lb (11.3 kg) box

**FORMAT**
Fresh / Frozen, Skin on / Skin off,
IQF & IVP

**COUNTRY OF ORIGIN**
Alaska USA¹,²

**CERTIFICATIONS**
1- MSC
2- RFM

FILLETs

**WEIGHT**
U/1 lb (U/0.5 kg), 1 lb/UP (0.5 kg/UP)

**PACKAGING**
25 lb (11.3 kg) box, 50 lb (22.7 kg) box,
Bulk Weight Totes

**FORMAT**
Fresh / Frozen, Skin on, PBO,
IQF / IVP

**COUNTRY OF ORIGIN**
Alaska USA¹,²

**CERTIFICATIONS**
1- MSC
2- RFM
COHO SALMON
Oncorhynchus kisutch

H&G

WEIGHT
2-4 lb (907 g - 1.8 kg), 4-6 lb (1.8 to 2.7 kg), 6-9 lb (2.7- 4 kg), 9 lb (4 kg) / up

PACKAGING
50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
Alaska USA¹² (wild), Chile³ (farmed)

CERTIFICATIONS
1- MSC
2- RFM
3- BRCGS

PORTIONS

WEIGHT
2-5 oz (59-148 g)

PACKAGING
10 lb (4.5 kg) & 25 lb (11.3 kg) box

FORMAT
Fresh / Frozen, Skin on, IQF / IVP

COUNTRY OF ORIGIN
Alaska USA¹² (wild)

CERTIFICATIONS
1- MSC
2- RFM

FILLETS

WEIGHT
U/1 lb (0.5 kg), 1 lb (0.5 kg)/UP

PACKAGING
25 lb (11.3 kg) box

FORMAT
Fresh / Frozen, Skin on, PBO, IQF / IVP

COUNTRY OF ORIGIN
Alaska USA¹² (wild), Chile³ (farmed)

CERTIFICATIONS
1- MSC
2- RFM
3- BRCGS
COHOLD YOUR HORSES, BECAUSE THIS SALMON IS SERIOUSLY GOOD. Coho salmon is considered by many to be the tastiest of all salmon species. In fact, foodies rave about its delicate flavor, rich, firm flesh, and the way that Coho is ideally suited to just about any cooking technique – especially smoking.
KING SALMON
Oncorhynchus tshawytscha

H&G

WEIGHT
U/7 lb (3.2 kg), 7/11 lb (3.5 kg), 11/18 lb (5-8 kg), 18+ lbs (8 kg+)

PACKAGING
50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
Alaska USA\(^1\)\(^2\)

CERTIFICATIONS
1- MSC
2- RFM

PORTIONS

WEIGHT
2-5 oz (59-148 g)

PACKAGING
10 lb (4.5 kg) & 25 lb (11.3 kg) box

FORMAT
Fresh / Frozen, Skin on / Skin off, IQF / IVP

COUNTRY OF ORIGIN
Alaska USA\(^1\)\(^2\)

CERTIFICATIONS
1- MSC
2- RFM

FILLETS

WEIGHT
U/1.25 lb, (U/0.6 kg) and 1.25 lb/UP (0.6 kg/UP), D Trim

PACKAGING
25 lb (11.3 kg) box, 50 lb (22.7 kg) box

FORMAT
Fresh / Frozen, Skin on, PBO, IQF / IVP

COUNTRY OF ORIGIN
Alaska USA\(^1\)\(^2\)

CERTIFICATIONS
1- MSC
2- RFM
KETA SALMON
Oncorhynchus keta

H&G

WEIGHT
2-4 lb (0.9-1.8 kg)
4-6 lb (1.8-2.7 kg)
6-9 lb (2.7-4 kg)
9+ lb (4 kg +)

COUNTRY OF ORIGIN
Alaska USA

CERTIFICATIONS
1- MSC
2- RFM

PACKAGING
50 lb (22.7 kg) box,
Bulk Weight Totes

FORMAT
Fresh / Frozen, IQF / IVP

PORTIONS

PACKAGING
10 lb (4.5 kg) & 25 lb (11.3 kg) box

COUNTRY OF ORIGIN
Alaska USA

CERTIFICATIONS
1- MSC
2- RFM

FORMAT
Fresh / Frozen, Skin on / Skin off

FILLETS

WEIGHT
U/1 lb, (0.5 kg), 1 lb (0.5 kg)/UP

COUNTRY OF ORIGIN
Alaska USA

CERTIFICATIONS
1- MSC
2- RFM

PACKAGING
25 lb (11.3 kg) box, 50 lb (22.7 kg) box,
Bulk Weight Totes

FORMAT
Fresh / Frozen, Skin on, PBO, IQF / IVP
WHY IS OUR PINK SALMON SO GOOD? IT’S A WILD STORY.

Wild-caught and harvested straight from the cold, pristine waters of Alaska, our pink salmon is sustainably sourced, fully traceable and great for healthier lifestyles. Pink salmon has a tender texture, mild flavor and rosy pink coloring that’s perfect for baking, broiling, and poaching.
PINK SALMON
Oncorhynchus gorbuscha

H&G

PACKAGING
50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT
Fresh / Frozen, Block frozen or IQF

COUNTRY OF ORIGIN
Alaska USA

CERTIFICATIONS
1- MSC
2- RFM

FILLET

WEIGHT
Ocean Run

PACKAGING
25 lb (11.3 kg) box, Bulk Weight Totes

FORMAT
Fresh / Frozen, Skin on, PBO

COUNTRY OF ORIGIN
Alaska USA

CERTIFICATIONS
1- MSC
2- RFM

STEELHEAD TROUT
Oncorhynchus mykiss

DHON & FILLETS

PACKAGING
1-2 lb fillets, 10 lb. case DHON, 30 lb. case

FORMAT
Fresh, Skin on

COUNTRY OF ORIGIN
Canada
ATLANTIC SALMON CAKES AND CROQUETTES

Atlantic Salmon Cakes

Atlantic Salmon Croquettes
ATLANTIC SALMON CAKES

DELICIOUS SALMON

PACKAGING
Retail:
• 20 oz (568 g) bag
• 4 x 5 oz (142 g) cakes per bag
Bulk:
• 32 cakes per case
• 12.5 lb (5.67 kg)

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

MEDITERRANEAN

PACKAGING
Retail:
• 20 oz (568 g) bag
• 4 x 5 oz (142 g) cakes per bag
Bulk:
• 32 cakes per case
• 12.5 lb (5.67 kg)

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

POQUITO SOFRITO

PACKAGING
Retail:
• 20 oz (568 g) bag
• 4 x 5 oz (142 g) cakes per bag
Bulk:
• 32 cakes per case
• 12.5 lb (5.67 kg)

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada
ATLANTIC SALMON CROQUETTES

DELICIOUS SALMON

PACKAGING
Retail:
• 16 oz (454 g) bag
• 30 pc per bag
Bulk:
• 10 lb (4.54 kg) case

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

MEDITERRANEAN

PACKAGING
Retail:
• 16 oz (454 g) bag
• 30 pc per bag
Bulk:
• 10 lb (4.54 kg) case

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

POQUITO SOFRITO

PACKAGING
Retail:
• 16 oz (454 g) bag
• 30 pc per bag
Bulk:
• 10 lb (4.54 kg) case

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada
MARTHA STEWART FOR TRUE NORTH SEAFOOD

Atlantic Salmon With Lemon Herb Butter

Sockeye Salmon With Miso Butter

Wild Alaska Pollock With Southwest Spice Blend

Seafood Medley With Herb Spice Blend
MARTHA STEWART FOR TRUE NORTH SEAFOOD

ATLANTIC SALMON
With Lemon Herb Butter

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>11 oz</th>
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<tbody>
<tr>
<td>PACKAGING</td>
<td>12 x 11 oz</td>
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<tr>
<td>FORMAT</td>
<td>Frozen</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>USA</td>
</tr>
</tbody>
</table>

SOCKEYE SALMON
With Miso Butter

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>11 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACKAGING</td>
<td>12 x 11 oz</td>
</tr>
<tr>
<td>FORMAT</td>
<td>Frozen</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>USA</td>
</tr>
</tbody>
</table>

WILD ALASKA POLLOCK
With Southwest Spice Blend

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>12 oz</th>
</tr>
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<tbody>
<tr>
<td>PACKAGING</td>
<td>12 x 12 oz</td>
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<tr>
<td>FORMAT</td>
<td>Frozen</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>USA</td>
</tr>
</tbody>
</table>

SEAFOOD MEDLEY
With Herb Spice Blend

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>12 oz</th>
</tr>
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<tbody>
<tr>
<td>PACKAGING</td>
<td>12 x 12 oz</td>
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<tr>
<td>FORMAT</td>
<td>Frozen</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>USA</td>
</tr>
</tbody>
</table>
RETAIL READY PACKS

Atlantic Salmon Portions

Sockeye Salmon Portions

Sea Scallops

Bay Scallops
YOU’LL BE SWEET ON THESE SCALLOPS.  
Harvested from the icy-cold Antarctic waters off the coast of Argentina, our irresistibly sweet and juicy scallops are perfect for any taste, and any appetite. Try them in a ceviche, popcorn-style, in your favorite pasta, or just by the handful.
# RETAIL READY PACKS

## ATLANTIC SALMON PORTIONS

**Packaging**
- Retail Display Box:
  - 12 x 6 oz (170 g)
  - 6 x 12 oz (340 g)
- Bulk:
  - 24 x 6 oz (170 g)
  - 12 x 12 oz (340 g)

**Format**
- Fresh / Frozen, Skinless

**Country of Origin**
- USA

## SOCKEYE SALMON PORTIONS

**Packaging**
- Retail Display Box:
  - 12 x 6 oz (170 g)
  - 6 x 12 oz (340 g)
- Bulk:
  - 24 x 6 oz (170 g)
  - 12 x 12 oz (340 g)

**Format**
- Fresh / Frozen, Skinless

**Country of Origin**
- USA

## SEA SCALLOPS

**Packaging**
- Retail Display Box:
  - 12 x 6 oz (170 g)
  - 6 x 12 oz (340 g)
- Bulk:
  - 24 x 6 oz (170 g)
  - 12 x 12 oz (340 g)

**Format**
- Fresh / Frozen

**Country of Origin**
- USA

## BAY SCALLOPS

**Packaging**
- Retail Display Box:
  - 12 x 8 oz (227 g)
  - 6 x 16 oz (454 g)
- Bulk:
  - 24 x 8 oz (227 g)
  - 12 x 16 oz (454 g)

**Format**
- Fresh / Frozen

**Country of Origin**
- Argentina
SMOKED SALMON

Cold Smoked Atlantic Salmon

Cold Smoked Atlantic Salmon Sides

Cold Smoked Sockeye Salmon

Hot Smoked Atlantic Salmon Candied Strips

Hot Smoked Salmon Bites

Hot Smoked Atlantic Salmon Toppers
IT'S TIME TO GIVE YOUR CUSTOMERS A LITTLE SLICE OF HEAVEN.
Your customers may never be able to sleep in again. Fresh, sustainably-raised salmon is naturally dry-cured, then expertly smoked to create a luxuriously flavored, silk textured smoked salmon that transforms everything from simple breakfast bagels to leisurely brunches into unforgettable meals. And did we mention it's healthy? Well, that's just another reason to love our smoked salmon.
COLD SMOKED SALMON

COLD SMOKED ATLANTIC SALMON
Traditional, Peppered, Gravlax, Scotch, Pastrami

<table>
<thead>
<tr>
<th>PACKAGING</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Retail:</td>
<td>Canada¹²³</td>
<td>1- BAP</td>
</tr>
<tr>
<td>• 4 oz (113 g)</td>
<td></td>
<td>2- Kosher</td>
</tr>
<tr>
<td>• 8 oz (227 g)</td>
<td></td>
<td>3- BRCGS</td>
</tr>
<tr>
<td>• 16 oz (454 g)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FORMAT</td>
<td>Fresh / Frozen</td>
<td></td>
</tr>
</tbody>
</table>

COLD SMOKED ATLANTIC SALMON SIDES
Traditional, Peppered, Gravlax, Scotch, Pastrami

<table>
<thead>
<tr>
<th>PACKAGING</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 x 2.5 lb (1 kg)</td>
<td>Canada¹²³</td>
<td>1- BAP</td>
</tr>
<tr>
<td>whole / pre-sliced</td>
<td></td>
<td>2- Kosher</td>
</tr>
<tr>
<td>FORMAT</td>
<td>Fresh / Frozen</td>
<td>3- BRCGS</td>
</tr>
</tbody>
</table>

COLD SMOKED SOCKEYE SALMON
Traditional

<table>
<thead>
<tr>
<th>PACKAGING</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Retail:</td>
<td>Alaska USA¹²</td>
<td>1- Kosher</td>
</tr>
<tr>
<td>• 4 oz (113 g)</td>
<td></td>
<td>2- BRCGS</td>
</tr>
<tr>
<td>Food service:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• 16 oz (454 g)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FORMAT</td>
<td>Frozen</td>
<td></td>
</tr>
</tbody>
</table>
HOT SMOKED SALMON

HOT SMOKED ATLANTIC SALMON CANDIED SALMON STRIPS
Maple, Cracked maple pepper, Spicy

PACKAGING
Retail:
- 12 x 6 oz (170 g) box
- 24 x 5 oz (150 g) tray
Bulk:
- 10 x 16 oz (454 g) bag

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

CERTIFICATIONS
1- BAP
2- Kosher
3- BRCGS

HOT SMOKED SALMON BITES
Maple, Spicy

PACKAGING
Retail:
- 12 x 6 oz (170 g) box
- 24 x 5 oz (150 g) tray
Bulk:
- 10 x 16 oz (454 g) bag

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

CERTIFICATIONS
1- BAP
2- Kosher
3- BRCGS

HOT SMOKED ATLANTIC SALMON TOPPERS
Traditional, Lemon dill, Cracked pepper

PACKAGING
Retail:
- 12 x 8 oz (227 g)
Bulk:
- 5 x 4 lb (1.8 kg)

FORMAT
Frozen

COUNTRY OF ORIGIN
Canada

CERTIFICATIONS
1- BAP
2- Kosher
3- BRCGS
MAKE EVERY MEAL AN INSTANT SUCCESS.
Just because your customers are short on time doesn’t mean they have to be short on nutrition or taste. True North smoked salmon toppers are rich in Omega-3 fatty acid. They are an excellent source of protein, gluten free, and kosher.
WHITE FISH

Sablefish (Black Cod) (Anoplopoma fimbria)

Haddock (Melanogrammus aeglefinus)

Rosefish (Sebastes norvegicus)

Pacific Cod (Gadus macrocephalus)

Alaska Pollock (Theragra chalcogramma)

Halibut (Hippoglossus stenolepis)

Patagonia Silver Hake
(Merluccius hubbsi)

Sea Bass/Bronzini
(Dicentrarchus labrax)

Sea Bream/Dorade (Sparus aurata)
IF FISH WERE CARS, SABLEFISH WOULD BE A PRIVATE JET.

Exaggeration? Not in the slightest. Sablefish is harvested in the Central Gulf of Alaska and Southeast Alaska, and is commonly found on high-end restaurant menus because of its rich and intensely buttery texture. Although considered an oily fish, Sablefish is full of the good kind of fat – lots of heart-healthy Omega-3 content. The result? A silky smooth texture perfect for smoking, baking, grilling, sautéing – and most importantly, a luxurious dining experience.
SABLEFISH (BLACK COD)
Anoplopoma fimbria

**J-CUT**

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>FORMAT</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>U/2 lb, 2/3 lb, 3/5 lb, 5/7 lb, 7/UP (U/0.9 kg, 0.9/1.4 kg, 1.4/2.3 kg, 2.3/3.2 kg, 3.2 kg/UP)</td>
<td>Fresh / Frozen</td>
<td>Alaska USA(^1(^2)</td>
<td>1- MSC, 2- RFM</td>
</tr>
<tr>
<td>PACKAGING</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>50 lb (22.7 kg) carton box</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**FILLETS**

<table>
<thead>
<tr>
<th>PACKAGING</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 lb (11.3 kg) and 50 lb (22.7 kg) carton</td>
<td>Alaska USA(^1(^2)</td>
<td>1- MSC, 2- RFM</td>
</tr>
<tr>
<td>FORMAT</td>
<td>Fresh / Frozen, IVP, Skin on, PBI</td>
<td></td>
</tr>
</tbody>
</table>

**HADDOCK**
Melanogrammus aeglefinus

**FILLETs**

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>FORMAT</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 oz (85 g), 5 oz (142 g), 7 oz (198 g), 9 oz (255 g), 12 + oz (340 g)</td>
<td>Fresh / Frozen</td>
<td>Canada</td>
<td></td>
</tr>
</tbody>
</table>

**ROSEFISH**
Helicolenus dactylopterus

**WHOLE FISH**

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>COUNTRY OF ORIGIN</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>M- 120/200</td>
<td>Uruguay</td>
<td>Interleaved</td>
</tr>
<tr>
<td>L- 200 up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Allow to be used as bait in Maine/US.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
PACIFIC COD
Gadus macrocephalus

H&G

WEIGHT
U/2 kg, 2/3 kg, 3/4 kg, 4/6 kg, 6 kg+ (U/4.4 lb, 4.4-6.6 lb, 6.6-8.8 lb, 8.8-13.2 lb, 13.2 lb+)

PACKAGING
22.7 kg (50 lb) carton box; Block frozen, random weight bag

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
Alaska USA1,2

CERTIFICATIONS
1- MSC
2- RFM

FILLETs

WEIGHT
4-8 oz (113-227 g)
8-16 oz (227-454 g)
and 16 oz+ (450 g+)

PACKAGING
11.3 kg and 22.7 kg carton box

FORMAT
Fresh / Frozen, IQF

COUNTRY OF ORIGIN
Alaska USA1,2

CERTIFICATIONS
1- MSC
2- RFM

ALASKA POLLOCK
Theragra chalcogramma

FILLETs

PACKAGING:
10 x 16 oz (454 g)

FORMAT
Frozen 2/4, 4/6, 6/9, IQF, IVP

COUNTRY OF ORIGIN
Alaska USA1,2

CERTIFICATIONS
1- MSC
2- RFM

FILLETs

WEIGHT
4-8 oz (113-227 g), 8-16 oz (227-454 g) and 16 oz+ (450 g+)

PACKAGING:
25 lb (11.3 kg)

FORMAT
Carton Frozen, IQF, PBI SkinOFF

COUNTRY OF ORIGIN
Alaska USA1,2

CERTIFICATIONS
1- MSC
2- RFM
HALIBUT
Hippoglossus stenolepis

**H&G**

**WEIGHT**
U/20 lb, 20/40, 40/60, 60/80, 80/100, and 100 lb+ per fish
(U/9kg, 9-18 kg, 18-27, 27-36 kg, 36-45 kg, and 45 kg+ per fish)

**COUNTRY OF ORIGIN**
Alaska USA

**CERTIFICATIONS**
1- MSC  
2- RFM

**PACKAGING**
Fresh 50 lb (22.7 kg) box  
Frozen Bulk Weight Totes

**FORMAT**
Fresh / Frozen

**FILLETS / FLETTCHES**

**WEIGHT**
U/3 lb (U/1.4 kg), 3/5 lb (1.4-2.3 kg), 5/7 lb (2.3-3.2 kg) and 7 lb+ (3.2 kg+)

**COUNTRY OF ORIGIN**
Alaska USA

**CERTIFICATIONS**
1- MSC  
2- RFM

**PACKAGING**
25 lb (11.3 kg) and 50 lb (22.7 kg) carton box

**FORMAT**
Fresh / Frozen, Skin off, IQF / IVP

PATAGONIA SILVER HAKE
Merluccius hubbsi

**HGT**

**WEIGHT**
100-250 g (3.5-7 oz)  
250-350 g (7-12 oz)  
350-450 g (12-16 oz)  
450-700 g (16-24.7 oz)  
700-900 g (1.5-1.9 lb)  
900-1200 g (1.9-2.6 lb)  
1200 g+ (2.6 lb+)

**PACKAGING**
16 kg (35 lb) corrugated box

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Uruguay
SEA BASS: IT’S BIG FLAVOR IN ONE SMALL, DELICIOUS PACKAGE.

Are you ready to take dining to the next level? Then we have just what you’re looking for. Widely considered by chefs to be the tastiest of all fish, our Spanish Mediterranean sea bass has a wonderfully clean taste and satisfyingly meaty texture. Serve it whole or in fillets for a simple and filling meal.

banderabronzini.com
WHOLE & GUTTED FISH

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>PACKAGING</th>
<th>FORMAT</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>200-300 g (7-10 oz)</td>
<td>6 kg (13lb), 12 kg (26lb - available from 1,4 kg fish size), and 10 kg (22 lb - only available for air transport till 1,1 kg fish size)</td>
<td>Fresh or Frozen</td>
<td>Spain1,2,3,4,5,6</td>
<td>1- Friend of the Sea</td>
</tr>
<tr>
<td>300-400 g (10-14 oz)</td>
<td></td>
<td></td>
<td></td>
<td>2- IFS</td>
</tr>
<tr>
<td>400-500 g (14-18 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>500-600 g (18-21 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>600-800 g (21-28 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>800-900 g (28-32 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>900-1100 g (2.2-3.4 lb)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.1-1.4 kg (2.4-3.2 lb)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.4-1.8 kg (3.4 lb)</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>2.6-3.5 kg (5.7-7.5 lb)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.5-4.5 kg (7.7-10 lb)</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

PACKAGING: 6 kg (13lb), 12 kg (26lb - available from 1,4 kg fish size), and 10 kg (22 lb - only available for air transport till 1,1 kg fish size)
FORMAT: Fresh or Frozen
COUNTRY OF ORIGIN: Spain1,2,3,4,5,6
CERTIFICATIONS: 1- Friend of the Sea, 2- IFS

SEA BASS / BRONZINI
Dicentrarchus labrax

FILLETES

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>PACKAGING</th>
<th>FORMAT</th>
<th>COUNTRY OF ORIGIN</th>
<th>CERTIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>70-90 g (2.5-3.2 oz)</td>
<td>3 Kg (6.6 lb) and 6 Kg (13 lb)</td>
<td>Fresh or Frozen / PBI &amp; PBO</td>
<td>Spain1,2,3,4,5</td>
<td>1- Friend of the Sea</td>
</tr>
<tr>
<td>90-120 g (3.2-4.2 oz)</td>
<td></td>
<td></td>
<td></td>
<td>2- IFS</td>
</tr>
<tr>
<td>120-150 g (4.2-5.3 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>150-180 g (5.3-6.3 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>180-200 g (6.3-7 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>200-250 g (7.8-8.8 oz)</td>
<td></td>
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<td></td>
<td></td>
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<tr>
<td>250-300 g (8.8-10.6 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>300-420 g (10.6-15 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>420-550 g (15.6-19 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>550-800 g (19.2-28 oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PACKAGING: 3 Kg (6.6 lb) and 6 Kg (13 lb)
FORMAT: Fresh or Frozen / PBI & PBO
COUNTRY OF ORIGIN: Spain1,2,3,4,5
CERTIFICATIONS: 1- Friend of the Sea, 2- IFS, 3- Global G.A.P., 4- Crianza de Nuestros Mares, 5- ISO 14001 / ISO 45001
6- Halal (*ask available sizes)
SEA BREAM / DORADE
Sparus aurata

WHOLE FISH

**WEIGHT**
- 200-300 g (7-10 oz)
- 300-400 g (10-14 oz)
- 400-500 g (14-18 oz)
- 500-600 g (18-21 oz)
- 600-800 g (21-28 oz)
- 800-900 g (28-32 oz)
- 900-1100 g (32-39 oz)
- 1.1-1.4 kg (2.4-3 lb)
- 1.4-1.8 kg (3-4 lb)
- 2.6-3.5 kg (5.7-7.7 lb)
- 3.5-4.5 kg (7.7-10 lb)

**PACKAGING**
- 6 kg (13 lb), 12 kg (26 lb - available from 1.4 kg fish size), and 10 kg (22 lb - only available for air transport till 1.1 kg fish size)

**FORMAT**
- Fresh or Frozen / PBI & PBO

**COUNTRY OF ORIGIN**
- Spain

**CERTIFICATIONS**
- 1- Friend of the Sea
- 2- IFS
- 3- Global G.A.P.
- 4- Crianza de Nuestros Mares
- 5- ISO 14001 / ISO 45001

FILLETS

**WEIGHT**
- 70-90 g (2.5-3.2 oz)
- 90-120 g (3.2-4.2 oz)
- 120-150 g (4.2-5.3 oz)
- 150-180 g (5.3-6.3 oz)
- 180-200 g (6.3-7 oz)
- 200-250 g (7-8.8 oz)
- 250-300 g (8.8-10.6 oz)
- 300-420 g (10.6-15 oz)
- 420-550 g (15-19 oz)
- 550-800 g (19-28 oz)

**PACKAGING**
- Porexpan box: 12 kg (22 lb)

**FORMAT**
- Fresh or Frozen / PBO

**COUNTRY OF ORIGIN**
- Spain

**CERTIFICATIONS**
- 1- Friend of the Sea
- 2- IFS
- 3- Global G.A.P.
- 4- Crianza de Nuestros Mares
- 5- ISO 14001 / ISO 45001
AUTHENTICALLY SPANISH.

When it comes to quality, it’s the little things that count. That’s why we set the highest standards for every step of the process – from hatchery locations and water sources, to production methods and shipping speeds – to ensure a level of purity and freshness not experienced since the Old World was young. The little things all add up, and the result is truly extraordinary.
SHELLFISH

Scallops (Placopecten magellanicus and Zygochlamys patagonica)

Argentine Red Shrimp (Pleoticus Muelleri)

Wild East Coast Shrimp (Litopnaeus setiferus or Farfante penaeus azteclus)

Pacific White Shrimp (Penaeus vannamei)

Crab (Cancer magister, Lithodes santolla, Chionecetes bairdi, and Chaceon notialis)

Oysters (Crassostrea virginica)
SCALLOPS
Placopecten magellanicus and Zygochlamys patagonica

NORTH ATLANTIC SEA SCALLOPS
Placopecten magellanicus

COUNT
U/10, 10/20, 20/30, 30/40, 10/15, 16/20, 21/25, 26/30, 31/35, and 36/40

PACKAGING
Frozen:
- Bulk: 2 x 5 lb (2.3 kg); 6 x 5 lb; 1 x 33 lb
- Retail: 10 x 1 lb (454 g) bags

Fresh:
- 1 x 8 lb; 2 x 4 lb

FORMAT
Frozen / Frozen

COUNTRY OF ORIGIN
USA

CERTIFICATIONS
1- MSC
2- BRCGS

SCALLOP MEDALLIONS
Zygochlamys patagonica

COUNT
10/20, 20/30, 30/40

PACKAGING
Frozen:
- 2 x 5 lb (2.3 kg); 6 x 5 lb (2.3 kg)

Fresh:
- 1 x 8 lb

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
USA

CERTIFICATIONS
1- MSC
2- BRCGS

SCALLOPS WRAPPED IN BACON

PACKAGING
- Bulk: 2 x 5 lb (2.3 kg)
- Retail: 10 x 1 lb (454 g) bags

FORMAT
Frozen

COUNTRY OF ORIGIN
USA

CERTIFICATIONS
1- MSC
2- BRCGS
SCALLOPS WRAPPED IN BACON (MEDALLION)

PACKAGING
- Bulk: 2 x 5 lb (2.3 kg)
- Retail: 10 x 1 lb (454 g) bags

FORMAT
- Frozen

COUNTRY OF ORIGIN
- USA¹,²

CERTIFICATIONS
- 1- MSC
- 2- BRCGS

PATAGONIAN SCALLOPS
Zygochlamys patagonica

COUNT
- 60/80, 80/120, 120/150, 150/200

PACKAGING
- 2 x 5 lb (2.3 kg)
- 33 lb (15 kg) box

FORMAT
- Frozen

COUNTRY OF ORIGIN
- Argentina¹

CERTIFICATIONS
- 1- MSC
RED SHRIMP. COLORFUL FLAVOUR.

Offer your customers something truly extraordinary: Wild-caught Argentine Red Shrimp, harvested in the Southwest Atlantic Ocean, off the shores of Argentina. Our once-frozen red shrimp are caught in season and processed at a local state-of-the-art facility to ensure premium quality. Your customers will love the vibrant color, firm texture, and slight sweet taste that this unique product delivers. Often compared to lobster, Argentine Red Shrimp are well suited for many cooking techniques.
ARGENTINE RED SHRIMP
Pleoticus Muelleri

ARGENTINE RED SHRIMP
Litopenaeus setiferus or Farfantepenaeus aztecus

COUNT
16/20, 21/25, 15/22, 20/30

PACKAGING
- Fresh: 50 lb (23 kg) case
- IQF: 30 lb (13.6 kg) case
- Block: 50 lb (23 kg) case
- Retail: 1 lb (454 g) bags, 12 x 0.75 lb (340 g) bags

FORMAT
Frozen

COUNTRY OF ORIGIN
Argentina

WILD EAST COAST SHRIMP
Litopenaeus setiferus or Farfantepenaeus aztecus, Raw Shell-on

COUNT
16/20, 21/25, 26/30, 31/35, 36/40, 40/50, 50/60, 60/70, 70/80

PACKAGING
- 10lb (5x2lb) case, 20lb (10x2lb) case, (22 lb) case, bulk packed

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
USA

CERTIFICATIONS
1- BRCGS

SHRIMP WRAPPED IN BACON
Litopenaeus setiferus or Farfantepenaeus aztecus

PACKAGING
- Bulk: 2 x 5 lb (2.3 kg)
- Retail: 10 x 1 lb (454 g) bags

FORMAT
Frozen

COUNTRY OF ORIGIN
USA

CERTIFICATIONS
1- BRCGS
As one of Latin America’s largest producers of premium farmed shrimp, we are committed to quality. After harvesting, we flash freeze them to lock in their fresh, delicious flavor without any additives or preservatives. No shrimp sold in Canada can contain antibiotic residue. Our shrimp has been raised 100% without the use of antibiotics.
PACIFIC WHITE SHRIMP
Litopenaeus vannamei
Available in Canada only.

ORGANIC

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>COUNT</th>
<th>PACK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw Organic PD Tail-On</td>
<td>41/50</td>
<td>12 x 340g</td>
</tr>
<tr>
<td>Raw Organic Easy Peel</td>
<td>36/40</td>
<td>12 x 340g</td>
</tr>
<tr>
<td>Cooked Organic PD Tail-On</td>
<td>55/65</td>
<td>12 x 340g</td>
</tr>
</tbody>
</table>

RAISED WITHOUT ANTIBIOTICS

<table>
<thead>
<tr>
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<td>12 x 340g</td>
</tr>
<tr>
<td>Cooked PD Tail-On</td>
<td>55/65</td>
<td>12 x 340g</td>
</tr>
</tbody>
</table>

CERTIFICATIONS

<table>
<thead>
<tr>
<th>CERTIFICATION</th>
<th>BAP</th>
<th>BRCGS</th>
<th>ASC</th>
<th>Naturland</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>
SEAJOY SEAFOOD CORPORATION
The newest member of the Cooke family, Seajoy Seafood Corporation is one of Latin America’s largest vertically integrated producers of premium farmed shrimp. Seajoy’s shrimp farms are located in Honduras and Nicaragua, where they produce value-added and organic Pacific white shrimp (Litopenaeus vannamei), and the brand is synonymous with excellence and environmental leadership.
PACIFIC WHITE SHRIMP
Litopenaeus vannamei

All products available in natural or organic, frozen.

**RAW**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>COUNT</th>
<th>PACK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Headless Shell On, HLSO</td>
<td>16/20-110/130</td>
<td>10 x 4 lb (1.8 kg)</td>
</tr>
<tr>
<td>Easy Peel</td>
<td>36/40</td>
<td>15 x 1 lb (454 g)</td>
</tr>
<tr>
<td>Peeled, Deveined (knife cut), Tail-on</td>
<td>31/40-61/70</td>
<td>10 x 4.4 lb (2 kg)</td>
</tr>
<tr>
<td>Peeled, Deveined (knife cut), Tail-off</td>
<td>31/40-61/70</td>
<td>10 x 2 lb (907 g)</td>
</tr>
<tr>
<td>Peeled Pull Vein (PPV), Tail-on</td>
<td>31/40-61/70</td>
<td>1 x 22 lb (10 kg)</td>
</tr>
<tr>
<td>Peeled Pull Vein (PPV), Tail-off</td>
<td>31/40-61/70</td>
<td>1 x 22 lb (10 kg)</td>
</tr>
<tr>
<td>Butterfly, Tail-on</td>
<td>31/40-41/50</td>
<td>1 x 20 lb (9.07 kg)</td>
</tr>
<tr>
<td>Peeled &amp; Deveined Skewers, Tail-on</td>
<td>41/50-61/70</td>
<td>1 x 11 lb (5 kg)</td>
</tr>
</tbody>
</table>

**COOKED**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>COUNT</th>
<th>PACK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peeled, Deveined, Tail-on</td>
<td>41/50-61/70</td>
<td>1 x 22 lb (10 kg)</td>
</tr>
<tr>
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<td>41/50-61/70</td>
<td>1 x 22 lb (10 kg)</td>
</tr>
</tbody>
</table>

**CERTIFICATIONS**

<table>
<thead>
<tr>
<th>Certification</th>
<th></th>
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<tbody>
<tr>
<td>Euro Leaf</td>
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</tr>
<tr>
<td>BAP</td>
<td></td>
</tr>
<tr>
<td>BRCGS</td>
<td></td>
</tr>
<tr>
<td>ASC</td>
<td></td>
</tr>
<tr>
<td>Naturland</td>
<td></td>
</tr>
<tr>
<td>BioSuisse</td>
<td></td>
</tr>
</tbody>
</table>
CRAB
Cancer magister, Lithodes santolla, Chionoecetes bairdi

**DUNGENESS CRAB WHOLE COOKED**
Cancer magister

**WEIGHT**
U/1.75 lb (0.8 kg),
1.75 lb (0.8 kg)/UP

**FORMAT**
Brine frozen

**PACKAGING**
Individually bagged with claws banded-body;
30 lb (13.6 kg) box

**COUNTRY OF ORIGIN**
USA

**DUNGENESS CRAB CLUSTERS**
Cancer magister

**WEIGHT**
Ocean run

**FORMAT**
Brine frozen

**PACKAGING**
25 lb (11.3 kg) box

**COUNTRY OF ORIGIN**
USA
**SNOW CRAB**
*Chionoecetes bairdi*

- **WEIGHT**: Ocean run
- **PACKAGING**: 25 lb box
- **FORMAT**: Brine frozen, cooked clusters, blast frozen
- **COUNTRY OF ORIGIN**: USA

---

**PATAGONIAN SOUTHERN RED KING CRAB CLUSTERS**
*Lithodes santolla*

- **PACKAGING**:  
  - S: 350 g or less  
  - M: 350 g - 500 g  
  - L: >500 g  
  - Net box weight 15 kg (with 5% glaze)
- **FORMAT**: Blast frozen with a freshwater glaze
- **COUNTRY OF ORIGIN**: Argentina
DEEP-SEA RED CRAB CLUSTERS

**WEIGHT**
- S: 4.2 – 5.3 oz (120 g – 150 g)
- M: 5.3 – 7 oz (150 g – 200 g)
- L: 7 oz (200 g) UP

**FORMAT**
Cooked, Brine / Blast frozen

**COUNTRY OF ORIGIN**
Uruguay

**PACKAGING**
22 lb (10 kg) box, 50.7 lb (23 kg) bulk box, soldier pack

COCKTAIL CRAB CLAWS

**WEIGHT**
2 x 2 lb (907 g), Ocean Run
12 x 2 lb (907 g), Ocean Run

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Wild Caught in Uruguay

**PROCESSED IN**
Canada, China, Indonesia

CRAB MEAT COMBO PACK

**WEIGHT**
4 x 2.5 lb (1.13 kg)
6 x 5 lb (2.27 kg)

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Wild Caught in Uruguay

**PROCESSED IN**
Canada, China, Indonesia

CRAB MEAT RETAIL PACK

**WEIGHT**
10 x 8 oz (227 g)

**PACKAGING**
5 lb (2.27 kg) box

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Wild Caught in Uruguay

**PROCESSED IN**
China, Indonesia
OYSTERS
Crassostrea virginica

EAST COAST OYSTERS (WILD)
In-shell

PACKAGING
- 25 lb (11.3 kg) Box (80/100 ct)
- Pillow packs: Frozen 2/5 lb (2.3 kg), 6/5 lb (2.3 kg)
- Exact count Pillow packs: 90 ct (12/90), 180 ct (6/180)

FORMAT
Fresh / Frozen, In-shell

COUNTRY OF ORIGIN
USA

PAMLICO SALTS
In-shell, farm raised

PACKAGING
100 ct

FORMAT
Fresh, In-shell

COUNTRY OF ORIGIN
USA
YOU ARE CORDIALLY INVITED TO STUFF IT.

Wild caught from the James River Estuary in Southern Virginia, these oysters are of the larger variety and provide excellent quality and value. They are hand-selected and hand-graded to satisfy every chef – and every taste. These surprisingly meaty oysters have a mild and sweet flavor with a slight saltiness. Whether you have them raw, fried, roasted, grilled, or stuffed, they are sure to win you over.
FISH ROE

Wild Salmon Roe

Pacific Cod Roe

Alaska Pollock Roe

Atlantic Salmon Roe
FISH ROE
Our Alaska fish roe has long been a staple in Asian and European diets. Today, it’s becoming increasingly popular in the US market as sushi consumption continues to rise. High in Omega-3 fatty acids and an incredible source of protein without the fat and cholesterol associated with red meat, these delicate eggs are a delicious, healthy treat for your taste buds.
**FISH ROE**

**WILD SALMON ROE**
Ikura, Green, Sujiko

**PACKAGING**
Ikura:
- 2.2 lb (1 kg) x 12, 26.4 lb (12 kg) master case
Salmon (green):
- 3 x 16 lb (7.3 kg) block

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Alaska USA

**CERTIFICATIONS**
1- MSC
2- RFM

**PACIFIC COD ROE**
Black, Red, Ocean run, Over mature

**PACKAGING**
3 x 16 lb (7.3 kg) block

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Alaska USA

**CERTIFICATIONS**
1- MSC
2- RFM

**ALASKA POLLOCK ROE**
Standard Japanese style grading

**PACKAGING**
3 x 16 lb (7.3 kg) block

**FORMAT**
Frozen

**COUNTRY OF ORIGIN**
Alaska USA

**CERTIFICATIONS**
1- MSC
2- RFM

**ATLANTIC SALMON ROE**

**PACKAGING**
12 kg case (12 x 1 kg trays)

**FORMAT**
Frozen
CANNED PRODUCTS

Traditional Sockeye

Traditional Chum

Traditional Pink

Pink Skinless & Boneless

Pink Smoked Skinless & Boneless

Red Skinless & Boneless

Smoked Pink Skinless & Boneless

Seabass & Seabream
# Canned Products

## Traditional Sockeye

<table>
<thead>
<tr>
<th>Weight</th>
<th>Country of Origin</th>
<th>Certifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>213 g (7.5 oz), 418 g (14.75 oz)</td>
<td>Alaska USA¹,²</td>
<td>1- MSC, 2- RFM</td>
</tr>
</tbody>
</table>

**Packaging**
- 12, 24, or 48 cans/carton

## Traditional Chum

<table>
<thead>
<tr>
<th>Weight</th>
<th>Country of Origin</th>
<th>Certifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>418 g (14.75 oz)</td>
<td>Alaska USA¹,²</td>
<td>1- MSC, 2- RFM</td>
</tr>
</tbody>
</table>

**Packaging**
- 12 or 24 cans/carton

## Traditional Pink

<table>
<thead>
<tr>
<th>Weight</th>
<th>Country of Origin</th>
<th>Certifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>213 g (7.5 oz), 418 g (14.75 oz) and 1.9 kg (64 oz)</td>
<td>Alaska USA¹,², Canada for 64 oz (1.9 kg) only</td>
<td>1- MSC, 2- RFM</td>
</tr>
</tbody>
</table>

**Packaging**
- 12, 24, or 48 cans/carton

## Pink Skinless & Boneless

<table>
<thead>
<tr>
<th>Weight</th>
<th>Country of Origin</th>
<th>Certifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>170 g (6 oz)</td>
<td>Alaska USA¹</td>
<td>1- MSC, 2- RFM</td>
</tr>
</tbody>
</table>

**Packaging**
- 12 cans/carton
### PINK SMOKED SKINLESS & BONELESS

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>170 g (6 oz)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACKAGING</td>
<td>12 cans/carton</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>B.C., Canada¹²</td>
</tr>
<tr>
<td>CERTIFICATIONS</td>
<td>1- MSC, 2- RFM</td>
</tr>
</tbody>
</table>

### SOCKEYE SKINLESS & BONELESS

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>170 g (6 oz)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACKAGING</td>
<td>12 cans/carton</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>B.C., Canada¹²</td>
</tr>
<tr>
<td>CERTIFICATIONS</td>
<td>1- MSC, 2- RFM</td>
</tr>
</tbody>
</table>

### ECO/BIO SEABASS & SEABREAM

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>80 g (2.82 oz)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACKAGING</td>
<td>12 cans/carton</td>
</tr>
<tr>
<td>COUNTRY OF ORIGIN</td>
<td>Spain¹²</td>
</tr>
<tr>
<td>CERTIFICATIONS</td>
<td>1- CAAE, 2- ES-ECO-001-AN</td>
</tr>
</tbody>
</table>
DELIVERED QUICKLY. DEVoured INSTANTLY.
Your customers want to prepare mouthwatering seafood dishes but their busy schedules interfere. True North Seafood Maple BBQ Seasoning offers a delicious solution that will cut the prep time in half and double the flavor.
SPICES

MAPLE BBQ

SIZE
6.2 oz (175 g)

PACKAGING
12 bottles / case

COUNTRY OF ORIGIN
Canada
CERTIFICATIONS

WE’RE PROUD TO OFFER PRODUCTS THAT MEET THE FOLLOWING CERTIFICATIONS:

ASC
The Aquaculture Stewardship Council is an independent, international non-profit organization that manages the world’s leading certification and labeling program for responsible aquaculture. For more information on ASC, visit www.asc-aqua.org.

BAP
The Best Aquaculture Practices (BAP) program is an international certification program based on achievable, science-based and continuously improved standards for the entire farmed seafood production chain – including the processing plant, farm, hatchery and feed mill. BAP standards are the world’s most comprehensive for farmed seafood, covering environmental responsibility, social accountability, food safety and animal welfare. BAP uses third-party auditors that evaluate compliance with BAP standards developed by the Global Aquaculture Alliance. For more information, visit www.bapcertification.org.

BRCS Global Standards
BRCS is a leading brand and consumer protection organization, used by over 28,000 certificated suppliers over 130 countries, with certification issued through a global network of accredited certification bodies. BRCS’ Standards guarantee the standardisation of quality, safety and operational criteria and ensure that manufacturers fulfil their legal obligations and provide protection for the end consumer. Certification to BRCS’ Standards is now often a fundamental requirement of leading retailers, manufacturers and food service organization. For more information, please visit www.brcgs.com.

MSC
The Marine Stewardship Council (MSC) is an international non-profit organization established to address the problem of unsustainable fishing and safeguard seafood supplies for the future generations. It operates the most globally recognized, science-based certification and ecolabeling program for wild-caught seafood. Fish and seafood with the MSC blue fish label has been responsibly caught by a certified sustainable fishery and is traceable to the source. For more information, visit www.msc.org.

RFM
The Alaska Responsible Fisheries Management (RFM) Program is an ISO accredited, third-party fisheries certification program. It is a comprehensive certification program founded on the strongest and most widely acknowledged international standards and practices. Based on United Nations Food and Agriculture Organization (FAO) criteria, RFM offers seafood buyers and sellers a credible, cost effective choice in seafood certification. For more information visit https://www.alaskaseafood.org/ rfm-certification

IFS
International Featured Standards are uniform food, product, and service standards. They ensure that IFS-certified companies produce a product or provide a service that complies with customer specifications, while continually working on process improvements. For more information, visit www.ifs-certification.com.
Soil Association Organic
The Soil Association is the UK’s leading membership charity campaigning for healthy, humane, and sustainable food, farming, and land use. Their organic standards are the most widely used, recognized, and trusted organic standards in the UK and they have a strong international reputation. For more information, visit www.soilassociation.org.

Kosher
The word kosher means proper or acceptable. For a product to be kosher certified, each ingredient, food additive and processing aid used in its production must comply with the dietary guidelines set forth in Jewish law. For more information, visit www.oukosher.org.

Global G.A.P
The GLOBAL G.A.P. Aquaculture Standard sets strict criteria for legal compliance, food safety, workers’ occupational health, safety, and welfare, animal welfare, as well as environmental and ecological care. The Standard covers the entire production chain from feed to fork. For more information, visit www.globalgap.org.

Label Rouge
A prestigious quality mark granted by the French Ministry of Agriculture to products demonstrating superior quality and taste. For more information, visit www.labelrouge.fr and saumoneccossais.com.

Friend of the Sea
Friend of the Sea is an international certification scheme for products from sustainable fisheries and aquaculture. It also supports projects of preservation and protection of the environment and marine habitats. Find more at www.friendofthesea.org

Crianza de Nuestros Mares (“Breeding from our seas”)
It’s the only superior quality standard for Spanish aquaculture that guarantees origin, freshness, and 100% anisakis-free fish. For more information, visit www.crianzadenuestrosmares.com.

ISO 14001
Today’s society has a high sensitivity to environmental issues. Environmentally-conscious customers prefer to do business with companies that share the same values. Implementing an Environmental Management System is the first step to satisfy the demands of society. For more information, visit www.bureauveritas.es/services+sheet/certificacion+iso+14001

ISO 45001
Occupational Health and Safety is one of the basic elements of business management. This standard guarantees best practices in the entire chain. For more information, visit: www.bureauveritasformacion.com/nueva-norma-ISO-45001-2017-sistema-de-gestion-de-la-seguridad-y-la-salud-en-el-trabajo-2007.aspx

Halal
This certification guarantees that we follow the good food practices standard for the Islamic community. For more information, visit www.institutohalal.com.