



PRODUCT OF CANADA

COLD SMOKED SALMON



Local Matters

When asked the importance of fish being caught or farmed locally, 73% of Canadian respondents indicated local was 'very important.'

Canadians Trust Canadian Products

58% of Canadian consumers trust foods produced in Canada over imported foods.

Reduced Carbon Footprint

Proximity to the food source means less waste and less carbon emissions during distribution within the Canadian market.

Sources: Ipsos. Sustainable Fishing-Global attitudes about sustainable fishing and policies to curb overfishing (2019).

Store Support: Retail Trend: Grocers Putting 'Made in Canada' Stickers on Shelves (2020) Canada; June 5 to 25, 2019; 18 years and older; 2,189 Respondents Further information regarding this statistic can be found on page 8. Center for Food Integrity; ID 1085039





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Cold Smoked Salmon

Our cold smoked salmon is proudly smoked in Prince Edward Island from Atlantic salmon that is raised in the clear, cold waters of the North Atlantic Ocean. Naturally dry-cured, then expertly smoked to create a luxuriously flavoured, silk textured smoked salmon that transforms everything from simple flatbreads to leisurely brunches into unforgettable meals.

SPECIFICATIONS

CODE	PRODUCT NAME	PACK SIZE
672392	50g POC Cold Smoked Salmon	40/cs
672390	200g POC Cold Smoked Salmon	12/cs

CONTACT INFORMATION

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For additional product information or to reach our sales team, please visit truenorthseafood.com



We are proudly certified by Best Aquaculture Practices (BAP), an international, third-party certification system that verifies environmental and socially responsible practices.