



**Cooke**

# CATALOGUE

**A world of seafood at your fingertips.**









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# Family passion with global ambitions.

For us, fishing and farming isn't just a job or a business, it's who we are. It's an undying family passion that started six generations ago when our grandparents fished the Bay of Fundy and has ended up connecting us to local fishers and farmers all over the world.

While times have changed, our commitment hasn't. Like our relatives, we're obsessed with finding better and smarter ways to bring you the very best seafood in the world.

This entrepreneurial spirit, the hard work of our people, and our commitment to sustainability, is what has propelled us to keep making bold moves and casting wide nets.

What began in 1985 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. We are focused on growing our business and always evolving to serve our customers.

With acquisitions of Wanchese Fish Company, Cooke Uruguay, Omega Protein, Seajoy Seafood Corporation Group, Morubel, and Tassal Group, we have expanded into wild fisheries and further diversified our product offerings.

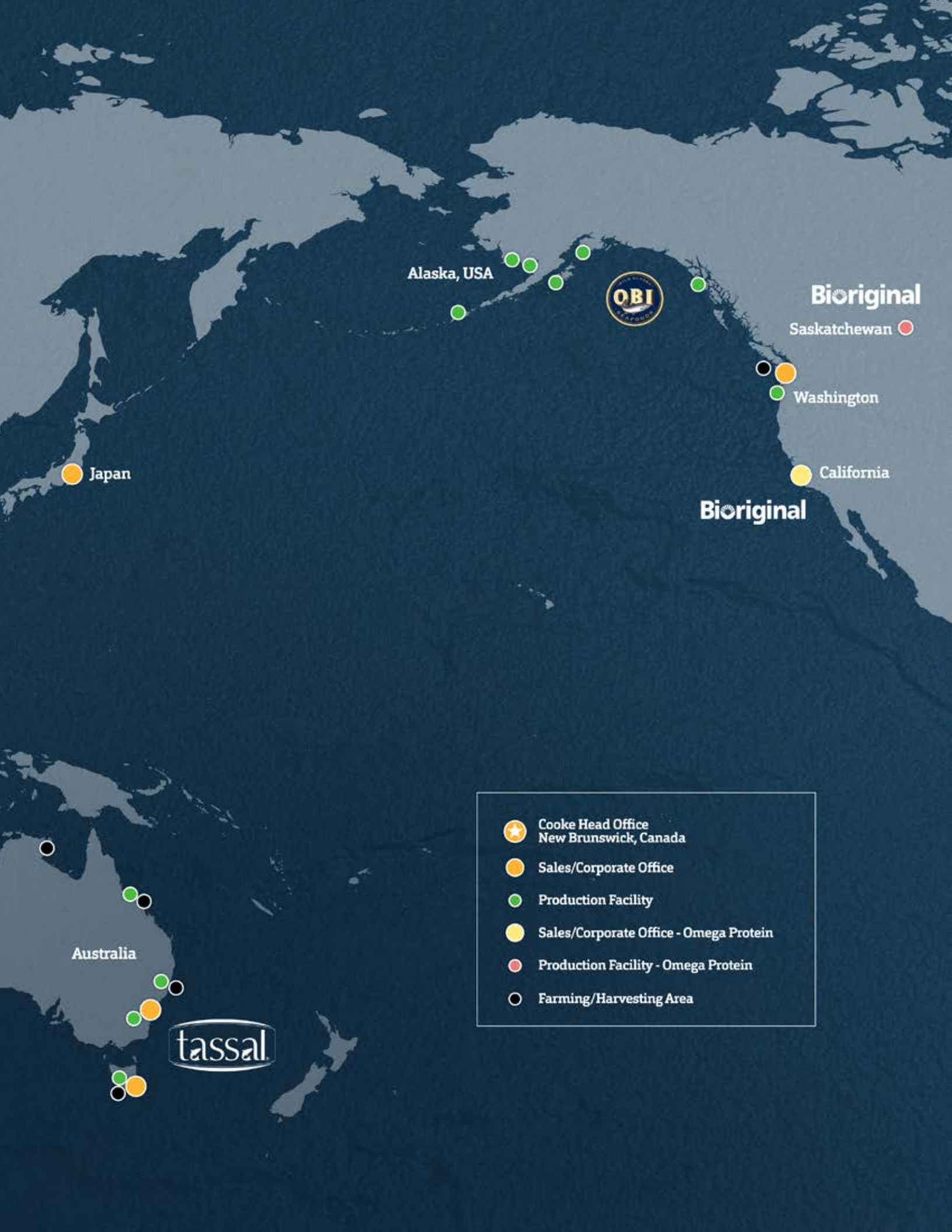
As for how we do it all, it's quite simple: when we cultivate the ocean with care, it allows us to nourish the world, provide for our families, and create stronger communities. We are committed to the pursuit of excellence, and we believe you can taste the difference.

**CULTIVATE. NOURISH. PROVIDE.**



**Cooke**





Alaska, USA



**Bioriginal**

Saskatchewan

Washington

California

**Bioriginal**

Japan

Australia



Cooke Head Office  
New Brunswick, Canada



Sales/Corporate Office



Production Facility



Sales/Corporate Office - Omega Protein



Production Facility - Omega Protein



Farming/Harvesting Area

**Cooke**  
CANADA

New Brunswick

Newfoundland

Maine

Nova Scotia

Massachusetts

Virginia

**Cooke**  
USA

**OMEGA**  
PROTEIN

Honduras

Nicaragua

**Cooke**  
CENTRAL  
AMERICA

Chile

Uruguay

Argentina

**Cooke**  
CHILE

**Cooke**  
URUGUAY

**Cooke**  
ARGENTINA

**Cooke**  
SCOTLAND

Scotland

Netherlands

**Bioriginal**

Belgium

France

**MORUBEL**

Spain

**Cooke**  
ESPAÑA



# FOOD SERVICE MARKETING SUPPORT

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

Need help getting the word out about your new menu items? We'd be happy to work closely with you to create a custom marketing program that helps you achieve your sales goals. Whether you're looking for feature menus, coasters, tent cards, and more, we're ready to do what it takes to drive customers to your door.



## In-Restaurant Campaign

We work in tandem with chain marketing teams to promote and incite trial of new menu items using a 3-pronged approach.

### 3-PRONGED APPROACH

Back of house | Front of house | 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.

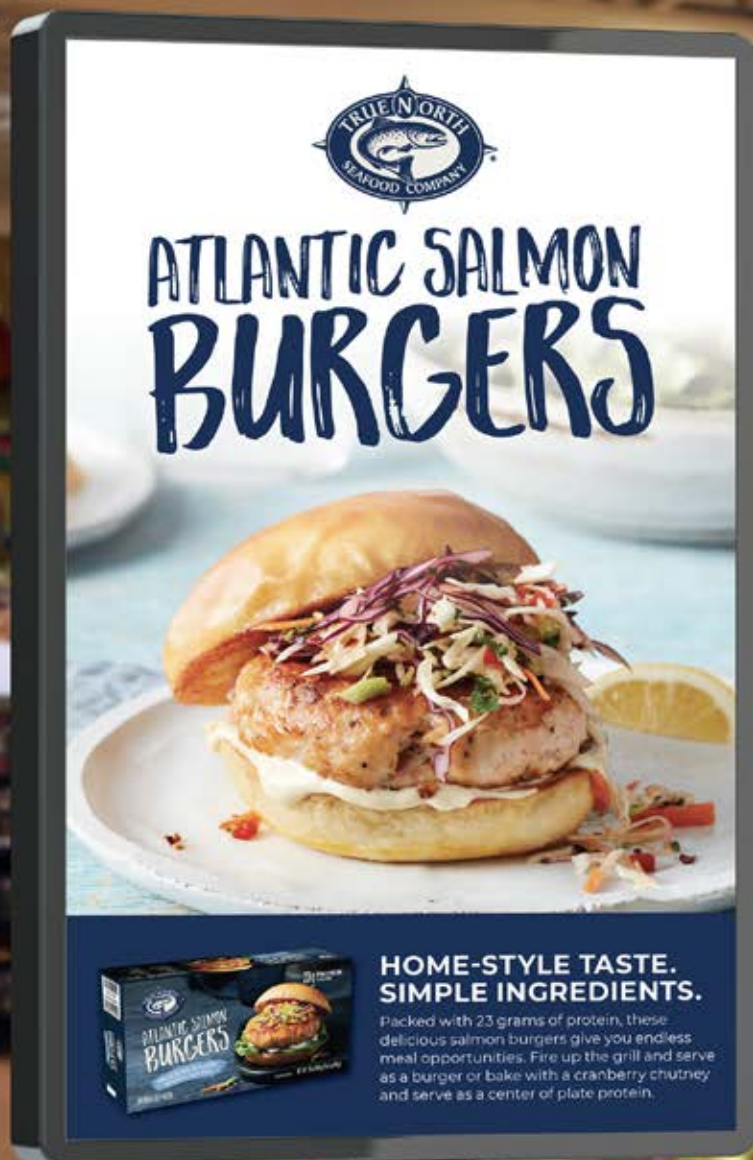
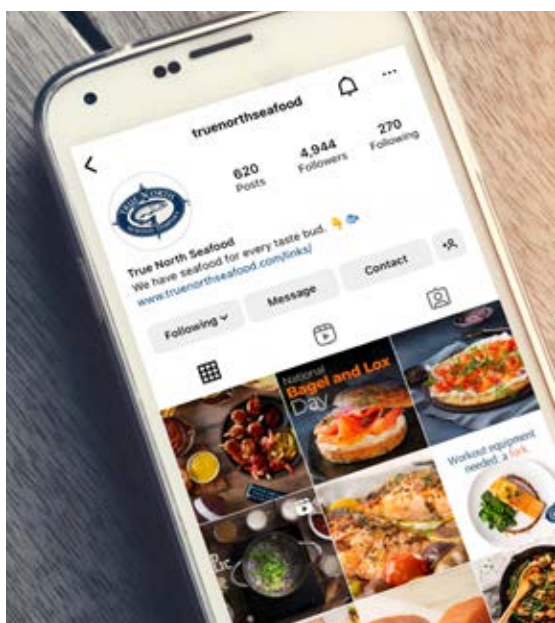




# RETAIL MARKETING SUPPORT

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.



## Our marketing support includes:

### IN-STORE POS MATERIALS

- Shelf wobblers
- Window clings
- Shelf dividers
- Recipe cards
- T-stand / posters
- On-packaging stickers

### CONTESTS

- Incentive 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



Consumers want product  
of Canada. It's true.





Consumers are seeking domestic food products. When asked the importance of fish being caught or farmed locally, 73% of Canadian respondents indicated local was 'very important'. Choosing 'Product of Atlantic Canada' is choosing to educate consumers on the health benefits of Atlantic Salmon, to encourage consumers to proudly shop in the seafood section, and to celebrate Atlantic salmon from Atlantic Canada.



**73%**

of Canadian consumers rate local as very important for their choice of fish



**29%**

of Canadians are eating healthier over the last 12 months



**55%**

of Canadians are eating more at home



**46%**

of shoppers have high interest in sustainability of their food products



**35%**

of consumers are seeking to boost their immunity through foods they eat

**Source Citations:**

Canada; June 5 to 25, 2019; 18 years and older; 2,189 Respondents

Further information regarding this statistic can be found on page 8.

Source(s): Center for Food Integrity; ID 1085039

Source(s): Mintel (2020)

Base: 1,896 internet users aged 18+ who put any effort into eating healthy

Base: 559 internet users aged 18+ who are eating healthy more often than last year

Base: 707 internet users aged 18+ who have bought groceries online in the past 12 months

# WHAT'S NEW IN PRODUCT DEVELOPMENT

A new generation of consumers, with their own behaviours, attitudes, and values, has entered the marketplace. They have introduced a greater desire for local or regional foods, a focus on creating healthy eating habits, and a need for convenient options. Our Product Development team leveraged market research to create new products your customers will love.





# INNOVATIVE PRODUCTS YOUR CUSTOMERS WILL LOVE



## Patagonian Scallops

Small scallop, big flavour. Frozen-at-sea within an hour of harvest off the coast of Argentina, our Patagonian Scallops are preserved with no chemicals or water added for an exceptionally dry scallop with unbeatable freshness and product purity. *See page 50 for more details.*



## Stuffed Atlantic Salmon

Introducing your seafood section's new best seller. Delicious, fresh Atlantic salmon wrapped around Florentine-style crab stuffing makes for the ultimate pairing. Our salmon roasts are available unsliced, pre-sliced, or as a pack of 2 roasts in a retail carton, allowing you to sell in a range of formats. *See page 17 for more details.*



# A WORLD OF SALMON, WITHIN REACH!

The best kept secret for global success? We live and work around the world, but hold fast to a local mindset; the focus is simply producing delicious, fresh salmon, day in and day out, for those around us. We care for our communities – and the ripple effect reaches around the world. Cooke proudly operates and harvests fresh Atlantic Salmon from the following countries:

Canada, United States, Chile, Scotland, and Australia



## Global supply

Coming from Canada, the United States, Chile, Scotland, and Australia, we have the unique ability to leverage a global supply of Atlantic salmon to meet customer needs.

## Proximity to markets

To ensure the freshest Atlantic Salmon, delivered in a timely manner, we strategically utilize our global footprint to service many markets and major cities on every continent. With supply coming from many different countries, we can determine which market makes sense for your order and deliver our best.













The background of the page is a close-up photograph of several salmon fillets resting on a bed of crushed ice. The salmon has a vibrant orange-pink hue with visible white marbling. The lighting is soft, highlighting the texture of the fish and the glistening surface of the ice.

# SALMON

**Atlantic Salmon**  
(*Salmo salar*)

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**Sockeye Salmon**  
(*Oncorhynchus nerka*)

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**Coho Salmon**  
(*Oncorhynchus kisutch*)

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**King Salmon**  
(*Oncorhynchus tshawytscha*)

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**Keta Salmon**  
(*Oncorhynchus keta*)

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**Pink Salmon**  
(*Oncorhynchus gorbuscha*)

---

**Steelhead Trout**  
(*Oncorhynchus mykiss*)

# ATLANTIC SALMON

*Salmo salar*

## WHOLE FISH

DHON / HOG



### WEIGHT

6-16 lb (2.7-7.3 kg)

### PACKAGING

50 lb (22.7 kg) Styro boxes

30 lb (13.6 kg) boxes

### FORMAT

Fresh bulk

### COUNTRY OF ORIGIN

Canada<sup>1,5</sup>, USA<sup>1,5</sup>, Chile<sup>1,3,5</sup>, Scotland<sup>2,3,4,5,6</sup>

### CERTIFICATIONS

- 1- BAP
- 2- Soil Association Organic
- 3- Global G.A.P.
- 4- Label Rouge
- 5- BRCGS
- 6- Canadian Organic Regime

## FILLETS



### WEIGHT

2-5 lb (0.9-2.3 kg)

### PACKAGING

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

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Canada<sup>1,4</sup>, USA<sup>1,4</sup>, Chile<sup>1,3,4</sup>, Scotland<sup>2,3,4,5</sup>

### CERTIFICATIONS

- 1- BAP
- 2- Soil Association Organic
- 3- Global G.A.P.
- 4- BRCGS
- 5- Canadian Organic Regime

## 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<sup>1,2</sup>, USA<sup>1,2</sup>

### CERTIFICATIONS

- 1- BAP
- 2- BRCGS

## PORTIONS

Plain, Maple BBQ



### 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

Canada<sup>1,2</sup>, USA<sup>1,2</sup>

### CERTIFICATIONS

- 1- BAP
- 2- BRCGS

## CASE READY PORTIONS

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



### WEIGHT

2-5 lb (0.9-2.3 kg)

### PACKAGING

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

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Canada<sup>1,3</sup>, USA<sup>1,3</sup>, Chile<sup>1,2,3</sup>, Scotland<sup>1,2,3</sup>

### CERTIFICATIONS

- 1- BAP
- 2- Global G.A.P.
- 3- BRCGS



## KABOBS

Plain, Maple BBQ



5oz kabobs

### 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

Canada<sup>1,2</sup>, USA<sup>1,2</sup>

### CERTIFICATIONS

1- BAP  
2- BRCGS

## ATLANTIC SALMON ROASTS



### PACKAGING

Bulk:

10 lb (1pc), 10 lb (3pc),  
30 lb (5pc)

### COUNTRY OF ORIGIN

Canada<sup>1,2</sup>, USA<sup>1,2</sup>

### CERTIFICATIONS

1- BAP  
2- BRCGS

## STUFFED ATLANTIC SALMON



### PACKAGING

Retail:

227g box  
12 boxes / master

### COUNTRY OF ORIGIN

Canada<sup>1,2</sup>, USA<sup>1,2</sup>

### CERTIFICATIONS

1- BAP  
2- BRCGS



# 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 USA<sup>1,2</sup>

### 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 USA<sup>1,2</sup>

### 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 USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM





# 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<sup>1,2</sup>

### 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<sup>1,2</sup>

### 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 USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

### 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 colouring throughout cooking and adds visual appeal to any dish.



# 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 USA<sup>1,2</sup> (wild),  
Chile<sup>3,4,5</sup> (farmed)

### CERTIFICATIONS

1- MSC  
2- RFM  
3- BRCGS  
4- BAP  
5- ASC

## 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 USA<sup>1,2</sup> (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 USA<sup>1,2</sup> (wild),  
Chile<sup>3</sup> (farmed)

### CERTIFICATIONS

1- MSC  
2- RFM  
3- BRCGS





# KETA SALMON

*Oncorhynchus keta*

## H&G



### 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<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

## PORTIONS



### PACKAGING

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

### FORMAT

Fresh / Frozen, Skin on /  
Skin off

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

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

### FORMAT

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

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

### 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.

# 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<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

## FILLETS



### WEIGHT

Ocean Run

### PACKAGING

25 lb (11.3 kg) box,  
Bulk Weight Totes

### FORMAT

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

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

# STEELHEAD TROUT

*Oncorhynchus mykiss*

## DHON & FILLETS



### PACKAGING

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

### FORMAT

Fresh, Skin on

### COUNTRY OF ORIGIN

Canada<sup>1</sup>

### CERTIFICATIONS

1- BAP





**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 flavour and rosy pink coloring that's perfect for baking, broiling, and poaching.









# SMOKED SALMON

Cold Smoked Atlantic Salmon

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Hot Smoked Atlantic Salmon

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**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.



# COLD SMOKED ATLANTIC SALMON

## COLD SMOKED ATLANTIC SALMON

Traditional,  
Peppered, Gravlax,  
Scotch, Pastrami



### PACKAGING

Retail:

50 g  
200 g

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Canada<sup>1,2,3</sup>

### CERTIFICATIONS

1- BAP  
2- Kosher  
3- BRCGS

## COLD SMOKED ATLANTIC SALMON SIDES

Traditional,  
Peppered, Gravlax,  
Scotch, Pastrami



### PACKAGING

Retail:

10 x 2.5 lb (1 kg)  
whole / pre-sliced

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Canada<sup>1,2,3</sup>

### CERTIFICATIONS

1- BAP  
2- Kosher  
3- BRCGS

# HOT SMOKED ATLANTIC SALMON

## HOT SMOKED ATLANTIC SALMON CHUNKS

Maple, Peppered



### PACKAGING

Bulk:

3 kg

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Canada<sup>1,2,3</sup>

### CERTIFICATIONS

1- BAP  
2- Kosher  
3- BRCGS

## CANDIED SALMON STRIPS



### PACKAGING

10 x 454g

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Canada<sup>1,2,3</sup>

### CERTIFICATIONS

1- BAP  
2- Kosher  
3- BRCGS







# BURGERS & CAKES

Atlantic Salmon Burgers

---

Crab Cakes

---

Shrimp Cakes

---





#### **HOME-STYLE TASTE. SIMPLE INGREDIENTS.**

Sticking to healthy options often means sacrificing food with great flavour, but with our Atlantic salmon burgers that simply is not the case. High-quality, simple ingredients meet protein-packed Atlantic salmon for a seafood experience like no other. Grill and serve as a salmon burger or bake with a cranberry chutney and serve as a centre of plate protein. The possibilities are endless.



# ATLANTIC SALMON BURGERS

## BULK



### PACKAGING

**Retail Bulk:**  
10 lb case with sticker  
inserts (32 burgers/case)

**Foodservice Bulk:**  
26.25 lb case  
(84 burgers/case)

### FORMAT

Frozen

**COUNTRY OF ORIGIN**  
Canada

## RETAIL PACK



### PACKAGING

568 g box (4 x 142 g)  
12 boxes/master

### FORMAT

Frozen

**COUNTRY OF ORIGIN**  
Canada<sup>1,2</sup>

### CERTIFICATIONS

1- BAP  
2- BRCGS



**70%**  
of Canadian  
households  
own a grill\*

\* Hearth, Patio & Barbecue Association. (2022, March 25). 2022 State of the Barbecue Industry. HPBA. <https://www.hpba.org/Resources/PressRoom/ID/2140/2022-STATE-OF-THE-BARBECUE-INDUSTRY>.



**NOTHING SAYS 'COASTAL COMFORT FOOD'  
LIKE A SIMPLE AND SCRUMPTIOUS SEAFOOD CAKE.**

True North Seafood crab cakes and shrimp cakes are a flavourful, easy, and new dinnertime staple. Made with simple ingredients and easy-to-prepare. A quick pop in the oven or pan-fry is all it takes!



# SEAFOOD CAKES

## MARYLAND STYLE CRAB CAKES



**PACKAGING**

Retail:  
12 x 170 g (2 x 85 g cake)  
per case

Bulk:  
54 85 g cakes  
per 10 lb case

**FORMAT**

Frozen

**COUNTRY OF ORIGIN**

Uruguay

**PROCESSED IN**

Canada

## SCAMPI STYLE SHRIMP CAKES



**PACKAGING**

Retail:  
12 x 170 g (2 x 85 g cake)  
per case

Bulk:  
54 85 g cakes  
per 10 lb case

**FORMAT**

Frozen

**COUNTRY OF ORIGIN**

Honduras

**PROCESSED IN**

Canada







A white plate with a fork and green vegetables on a light blue cloth.

# RETAIL READY PACKS

Atlantic Salmon Portions

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Sockeye Salmon Portions

---

Sea Scallops

---

Bay Scallops

---



# RETAIL READY PACKS

## ATLANTIC SALMON PORTIONS



### PACKAGING

#### Retail:

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<sup>1</sup>

### CERTIFICATIONS

1- BRCGS

## SOCKEYE SALMON PORTIONS



### PACKAGING

#### Retail:

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<sup>1</sup>

### CERTIFICATIONS

1- BRCGS

## SEA SCALLOPS



### PACKAGING

#### Retail:

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<sup>1</sup>

### CERTIFICATIONS

1- BRCGS

## BAY SCALLOPS



### PACKAGING

#### Retail:

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<sup>1</sup>

### CERTIFICATIONS

1- BRCGS





**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.







# WHITE FISH

## Sablefish (Black Cod)

(*Anoplopoma fimbria*)

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## Haddock

(*Melanogrammus aeglefinus*)

---

## Rosefish

(*Sebastes norvegicus*)

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## Halibut

(*Hippoglossus stenolepis*)

---

## Patagonia Silver Hake

(*Merluccius hubbsi*)

---

## Sea Bass/Bronzini

(*Dicentrarchus labrax*)

---

## Bream/Dorade

(*Sparus aurata*)

---

## Meagre/Ombrina

(*Argyrosomus regius*)

---



# SABLEFISH (BLACK COD)

*Oncorhynchus gorbuscha*

## J-CUT



### WEIGHT

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)

### PACKAGING

50 lb (22.7 kg) carton box

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC

2- RFM

## FILLETS



### PACKAGING

25 lb (11.3 kg) and 50 lb  
(22.7 kg) carton

### FORMAT

Fresh/Frozen, IVP, Skin  
on, PBI

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC

2- RFM

# HADDOCK

*Melanogrammus aeglefinus*

## FILLETS



### WEIGHT

3 oz (85 g), 5 oz (142 g), 7 oz  
(198 g), 9 oz (255 g), 12 + oz  
(340 g)

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Canada

# ROSEFISH

*Helicolenus dactylopterus*

## WHOLE FISH



### WEIGHT

M- 120/200  
L- 200 up

### PACKAGING

Interleaved

### COUNTRY OF ORIGIN

Uruguay

Allow to be used  
as bait in Maine/US.





**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.





#### **A FISH TO FEEL GOOD ABOUT**

Known for its mild flavor and unique firm texture, Halibut is a favorite of anyone from world class chefs to those preparing meals at home. Pure, sustainable, with a sweet delicate taste and snow white flesh, once you have one bite - you'll crave it for a lifetime.



# 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)

### PACKAGING

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

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

## FILLETS / FLETCHES



### 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+)

### PACKAGING

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

### FORMAT

Fresh / Frozen, Skin off, IQF / IVP

### COUNTRY OF ORIGIN

Alaska USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- RFM

# 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 / BRONZINI

*Dicentrarchus labrax*



## WHOLE & GUTTED FISH



### WEIGHT

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 (2-2.4 lb)  
1.1-1.4 kg (2.4-3 lb)  
1.4-1.8 kg (3-4 lb)  
1.8-2.6 kg (4-5.7 lb)  
2.6-3.5 kg (5.7-7.7 lb)

### 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

Spain<sup>1,2,3,4,5</sup>

### CERTIFICATIONS

1- Friend of the Sea  
2- IFS  
3- Global G.A.P.  
4- ISO 14001  
5- ISO 45001

## FILLETS



### WEIGHT

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)

### PACKAGING

3 Kg (6,6 lb) and 6 Kg (13 lb)

### FORMAT

Fresh or Frozen /  
PBI & PBO

### COUNTRY OF ORIGIN

Spain<sup>1,2,3,4,5</sup>

### CERTIFICATIONS

1- Friend of the Sea  
2- IFS  
3- Global G.A.P.  
4- ISO 14001  
5- ISO 45001





**SEA BASS: IT'S BIG FLAVOUR 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](http://banderabronzini.com)**





#### **AUTHENTICALLY SPANISH.**

Our sea sites span the South Eastern coast of Spain, where the natural sea currents bring in a constant supply of fresh, cold clean waters that keep the ocean temperature in the perfect range for growing healthy fish. Bandera products are grown in a natural environment and are harvested with care to guarantee a rich and smooth flavour.



# BREAM / DORADE

*Sparus aurata*



## WHOLE & GUTTED FISH



### WEIGHT

400-500 g (14-18 oz)  
500-600 g (18-21 oz)  
600-800 g (21-28 oz)

### 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<sup>1,2,3,4,5</sup>

### CERTIFICATIONS

1- Friend of the Sea  
2- IFS  
3- Global G.A.P.  
4- ISO 14001  
5- ISO 45001

# MEAGRE/OMBRINA

*Argyrosomus regius*



## WHOLE, GUTTED, & FILLETS



### WEIGHT

Whole & Gutted:  
1400-1800 g  
1800-2600 g  
2600-3500 g

### Fillets:

300-420 g  
420-500 g  
550-800 g

### FORMAT

Fresh

### COUNTRY OF ORIGIN

Spain<sup>1,2,3,4,5</sup>

### CERTIFICATIONS

1- Friend of the Sea  
2- IFS  
3- Global G.A.P.  
4- ISO 14001  
5- ISO 45001









# SHELLFISH

## Sea Scallops

(*Placopecten magellanicus*)

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## Patagonian Scallops

(*Zygochlamys patagonica*)

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## Scallop Medallions

(*Zygochlamys patagonica*)

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## Argentine Red Shrimp

(*Pleoticus Muelleri*)

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## Wild East Coast Shrimp

(*Litopnaeus setiferus* and  
*Farfantepenaeus aztecus*)

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## Pacific White Shrimp

(*Penaeus vannamei*)

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## Crab

(*Chaceon notialis*, *Cancer magister*,  
*Lithodes santolla*, *Chionecetes bairdi*)

---

## Oysters

(*Crassostrea virginica*)

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# 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, 36/40

### PACKAGING

Frozen:  
Bulk: 2 x 5 lb (2.3 kg);  
6 x 5 lb; 1 x 33 lb

Fresh:  
1 x 8 lb; 2 x 4 lb

### FORMAT

Fresh / Frozen

**COUNTRY OF ORIGIN**  
USA<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- BRCGS

## SEA SCALLOPS WRAPPED IN BACON

*Placopecten magellanicus*



### PACKAGING

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

### FORMAT

Frozen

**COUNTRY OF ORIGIN**  
USA<sup>1</sup>

### CERTIFICATIONS

1- BRCGS

## PATAGONIAN SCALLOPS

*Zygochlamys patagonica*



### COUNT

60/80, 80/120, 120/150, 150/200, 220/up

### PACKAGING

Bulk: 2 x 5 lb (2.3 kg);  
33 lb (15 kg) box

Retail: 12 x 1 lb (454 g) bags

### FORMAT

Frozen at sea

**COUNTRY OF ORIGIN**  
Argentina<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- BRCGS

## SCALLOP MEDALLIONS

*Zygochlamys patagonica*



### COUNT

U/10, 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<sup>1,2</sup>

### CERTIFICATIONS

1- MSC  
2- BRCGS

## SCALLOPS WRAPPED IN BACON (MEDALLION)

*Zygochlamys patagonica*



### PACKAGING

Bulk: 2 x 5 lb (2.3 kg)

### FORMAT

Frozen

**COUNTRY OF ORIGIN**  
USA<sup>1</sup>

### CERTIFICATIONS

1- BRCGS







# ARGENTINE RED SHRIMP

*Pleoticus Muelleri*

## ARGENTINE RED SHRIMP



### COUNT

13/15, 16/20, 21/25, 26/30,  
31/40

### PACKAGING

12 kg (6x2 kg) case,  
14 kg bulk packed

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Argentina

## ARGENTINE RED SHRIMP RETAIL PACK



### COUNT

16/35

### PACKAGING

12x340 g

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Argentina



### RED SHRIMP. COLOURFUL FLAVOUR.

Offer your customers something truly extraordinary: Wild-caught Argentine Red Shrimp, harvested in the Southwest Atlantic Ocean, off the shores of Argentina. Our 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 colour, 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.



# WILD EAST COAST SHRIMP

*Litopenaeus setiferus* or *Farfantepenaeus aztecus*

## 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

Fresh: 50 lb (23 kg) case

IQF: 30 lb (13.6 kg) case  
6 x 5 lb (2.3 kg)

Block: 50 lb (23 kg) case  
10 x 5 lb (2.3 kg)

Retail: 1 lb (454 g) bags,  
12 x 0.75 lb (340 g) bags

### FORMAT

Fresh / Frozen

### COUNTRY OF ORIGIN

USA<sup>1</sup>

### 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<sup>1</sup>

### CERTIFICATIONS

1- BRCGS

# PACIFIC WHITE SHRIMP

*Litopenaeus vannamei*

## RAISED WITHOUT ANTIBIOTICS



### COUNT

Raw PD Tail-On: 41-50,  
Raw Easy Peel: 36-40, 41-50  
Cooked PD Tail-On: 55-65

### PACKAGING

12 x 340 g

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Honduras<sup>1,2,3,4,5</sup>

### CERTIFICATIONS

1- BAP

2- BRCGS

3- ASC

4- Naturland

5- Ocean Wise







# CRAB

*Chaceon notialis, Cancer magister, Lithodes santolla, Chionecetes bairdi*

## DEEP-SEA RED CRAB CLUSTERS

*Chaceon notialis*



### WEIGHT

M: 4 - 6 oz (120 - 180 g)  
L: 6 oz (180g) UP

### PACKAGING

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

### FORMAT

Cooked, Brine / Blast  
frozen

### COUNTRY OF ORIGIN

Uruguay<sup>1</sup>

### CERTIFICATIONS

1- Friend of the Sea

## COCKTAIL CRAB CLAWS

*Chaceon notialis*



### WEIGHT

12 x 2 lb (907 g), Ocean Run

### PACKAGING

24 lb (10.8 kg) box

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Wild Caught in Uruguay<sup>1</sup>

### PROCESSED IN

Canada

### CERTIFICATIONS

1- Friend of the Sea

## CRAB MEAT PACK

*Chaceon notialis*



### WEIGHT

Salad: 6 x 5 lb (2.27 kg)

### PACKAGING

30 lb (13.5 kg) box

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Wild Caught in Uruguay<sup>1</sup>

### PROCESSED IN

Canada

### CERTIFICATIONS

1- Friend of the Sea

## CRAB MEAT RETAIL PACK

*Chaceon notialis*



### WEIGHT

Salad: 15 x 200g (7oz)

### PACKAGING

Salad: 3 kg (6.6lb) box

### FORMAT

Frozen

### COUNTRY OF ORIGIN

Wild Caught in Uruguay<sup>1</sup>

### PROCESSED IN

Canada

### CERTIFICATIONS

1- Friend of the Sea

## DUNGENESS CRAB WHOLE COOKED

*Cancer magister*



### WEIGHT

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

### PACKAGING

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

### FORMAT

Brine frozen

### COUNTRY OF ORIGIN

USA



## DUNGENESS CRAB CLUSTERS

*Cancer magister*



**WEIGHT**  
Ocean run

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

**FORMAT**  
Brine 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

## SNOW CRAB

*Chionoecetes bairdi*



**WEIGHT**  
Ocean run

**PACKAGING**  
25 lb box

**FORMAT**  
Brine frozen, cooked  
clusters, blast frozen

**COUNTRY OF ORIGIN**  
USA

# OYSTERS

*Crassostrea virginica*

## PAMLICO SALTS

In-shell, farm raised



**PACKAGING**  
100 ct

**FORMAT**  
Fresh, In-shell

**COUNTRY OF ORIGIN**  
USA





**HAND-SELECTED, HAND-GRADED.**

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 flavour 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

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Atlantic Salmon Roe

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### **FISH ROE**

Our 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<sup>1,2</sup>

### CERTIFICATIONS

1- MSC

2- RFM

## ATLANTIC SALMON ROE



### PACKAGING

#### Green Roe:

30 kg case (4 x 7.5 KG  
block)

### FORMAT

Frozen





**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](http://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](http://www.bapcertification.org).



## BRCGS Global Standards

BRCGS 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. BRCGS' 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 BRCGS' Standards is now often a fundamental requirement of leading retailers, manufacturers and food service organization. For more information, please visit [www.brcgs.com](http://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](http://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 [www.alaskaseafood.org/rfm-certification](http://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](http://www.ifs-certification.com).



## Ocean Wise Recommended

Ocean Wise Seafood is a sustainable seafood program of Ocean Wise, a global ocean conservation organization. With two classification categories – Ocean Wise Recommended or Not Recommended - the program helps to ensure that ocean life will be abundant for generations to come. Classifications are routinely updated based on the latest scientific information. As partners, we make the commitment to clearly label all Ocean Wise Seafood products so consumers can make sustainable choices and fight overfishing. For more information visit [www.seafood.ocean.org](http://www.seafood.ocean.org).





### Canadian Organic Regime

The Canadian Organic Regime (COR) is a federally managed program under the Canadian Food Inspection Agency (CFIA) Safe Food for Canadians Act (SFCA). Initially developed for terrestrial species, the program was expanded to include organic aquaculture and covers all stages of production, including processing and labelling.



### Naturland

Naturland is the certification standards in Organic Agriculture guaranteeing the protection of the environment. For producers, processors and consumers, certifications by Naturland stands for a reliable quality management system, for the dependability of the organically grown produce, from it's cultivation to the finished product. Naturland has been accredited to the international norm ISO/IEC 17065 since 1998. This accreditation confirms that certification is performed to defined norms. For more information visit [www.naturland.de/en](http://www.naturland.de/en).



### 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](http://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](http://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](http://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](http://www.labelrouge.fr) and [saumoneccossais.com](http://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](http://www.friendofthesea.org)



### 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](http://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](http://www.bureauveritasformacion.com/nueva-norma-ISO-45001-2017-sistema-de-gestion-de-la-seguridad-y-la-salud-en-el-trabajo-2007.aspx)





# Cooke



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