## THE BEST TASTE AND QUALITY

#### APPEARANCE:

- · Thick and meaty belly
- Intense and well-presented fat lines
- · Rich pink in colour
- · Firm

#### TASTE:

- · Mild
- · Buttery
- · Fresh
- · Tender

**OUR FISH ARE UNIQUELY** HANDLED TO ENSURE A FRESH-FROM-THE-OCEAN EXPERIENCE.

# **SKUNA BAY'S ROLE** IN PROTECTING THE ENVIRONMENT

**OUR GOAL IS TO FEED THE WORLD WHILE HELPING TO REDUCE PRESSURE ON WILD** FISH STOCKS.

Feed: fish should eat fish, but not so much that it reduces wild stocks. Our fish food is 25% from fish meal or fish oil.

All fish in our feed comes from certified sustainable fisheries.

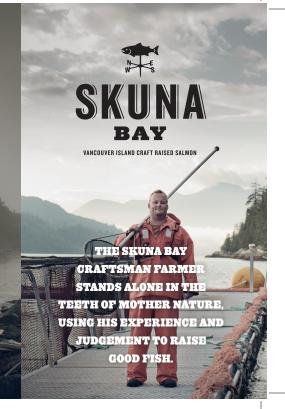
Skuna Bay fish pens are 98.5% water and of room to swim around and build up healthy muscle.

33% of Skuna Bay's farms are in fallow to allow the seabed to rest and regenerate.

Ours is the only completely recyclable box in the marketplace.

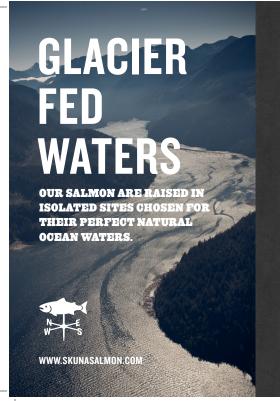
Lower carbon footprint because we don't

Each Skuna Bay box has a tamper-proof seal and tape to ensure nobody touches the fish on its journey to the chef. And they are completely traceable.



only 1.5% fish so our salmon have plenty

WWW.SKUNASALMON.COM



### PRISTINE AND UNTOUCHED:

to ensure it is pure.

#### GLACIER FED:

to ensure it is that perfect cold temperature.

## STRONG TIDAL CURRENTS:

to help build our fish's thick, muscular bellies.

### PERFECT SALINITY:

as a natural ocean environment should be.

LOCATED IN HARD TO GET TO AREAS OFF THE WEST COAST OF VANCOUVER ISLAND.



Fish are harvested in a completely relaxed state because a relaxed fish is a good fish with firm texture.

Speed to the processor is critical so they can be hand-cleaned before going into rigor. This also results in great texture.

At our family-owned processor, only six approved salmon experts are allowed to hand-clean, inspect, select and pack Skuna Bay salmon.

Only the best fish are selected: 6% of fish make the Skuna Bay grade.

After the salmon are packed on ice and the box is sealed, the next person to open the box and touch our fish is the chef.