

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 only 1.5% fish so our salmon have plenty 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 fly the fish around the world to get to your restaurant.

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.



WWW.SKUNASALMON.COM



SKUNA BAY

VANCOUVER ISLAND CRAFT RAISED SALMON

**THE SKUNA BAY
CRAFTSMAN FARMER
STANDS ALONE IN THE
TEETH OF MOTHER NATURE,
USING HIS EXPERIENCE AND
JUDGEMENT TO RAISE
GOOD FISH.**

GLACIER FED WATERS

**OUR SALMON ARE RAISED IN
ISOLATED SITES CHOSEN FOR
THEIR PERFECT NATURAL
OCEAN WATERS.**



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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.**

THE CRAFT

**SKUNA BAY HAS PIONEERED
ITS OWN EXCLUSIVE PROCESS
SO YOU EXPERIENCE FRESH-
FROM-THE-OCEAN SALMON
EVERY TIME.**

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.