



GINDARA

SABLEFISH



SPECIFICATIONS

- Fresh sashimi grade
- Weekly harvest year-round
- No jelly flesh i.e. kudoa
- No parasites or sea lice
- Dressed, fillets, or portions
- Fresh or frozen
- Consistent size and quality
- Recommended as a sustainable seafood choice by Ocean Wise Seafood Program


STORY

- Cultured on West Coast of Canada in a 300 ft deep fjord
- Hand-crafted in a pristine ocean environment
- Native species to Canadian west coast
- No chemicals
- Low density aquaculture
- Partnership with Kyuquot-Checlesheht First Nations
- Egg-to-plate traceability
- Clean and quick controlled harvest
- No sea lice



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