

Skuna Bay offers distributor and end customer support by our own in market reps. This support includes, opportunities to cook at the James Beard House, trips to our farms, staff trainings, Skuna Bay speciality dinners, social media marketing, samplings, etc. For more information please contact, **Matt Turczak - Midwest Salmon Specialist**

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Skuna Bay-Whole Fish

- Available in 3 different sizes: 10-12lb, 12-14lb, and 14-16lb
- Head on, Scale on, gutted and hand cleaned
- 3pc per case (14-16 are 2pc)
- 14 day shelf life

Average case weight: 30lbs

Gold River Fillets

- Available in 3-4lb & 4-5lb sides
- Individually packaged in 10k breathable cryovac
- D trimmed, PBO, skin on, and scaled
- 14 day shelf life

Average case weight: 18lbs

Gold River Perfect Portions

- 6oz straight cut
- Skin-off, pin boned, & scale-off
- 10 piece Cryovac, 40 portions per case
- Custom cuts available if minimums are met
- 14 day shelf life

Average case weight: 15lbs

- Skuna Bay is a premium crafted raised salmon from off the coast of Vancouver Island in British Columbia, Canada.
- Raised in its remote natural ocean environment our experienced and passionate farmers are the difference maker. Living on the site 24 hours a day, 8 days at a time.
- Raised in very low pen densities. This means our fish have lots of space to swim. (98.5% water to 1.5% fish)
- We feed our fish on a 1:1 FIFO ratio. Sourcing our fishmeal from sustainably certified fisheries. The rest of their diet is supplemented by vegetable based proteins.
- Every Skuna Bay Salmon is selected by 1 of 6 certified salmon experts. Salmon goes through a 14pt inspection process with only the top 6% making the Skuna grade.
- It is then hand cleaned, packed in flaked ice at processing, and sealed in our 100% recyclable packaging.
- Every case of Skuna Bay Salmon comes signed, sealed, and dated. Telling you the date it was processed, the name of the grader who selected your fish, and the farm site which it was harvested from.
- The distributor never opens the box. This allows for complete traceability. The Chef is only the 3rd person to ever lay hands on our salmon.