



NEW BRUNSWICK
DELICIOUSLY CANADIAN

HEALTHY BY NATURE



Deliciously Canadian

ATLANTIC SALMON

Salmo Salar

- Sashimi-grade fresh salmon available worldwide.
- Melt-in-your mouth texture and delicate flavour.
- Rich in omega-3s, and a good source of Vitamin D and calcium.
- Farm-raised in their natural habitat providing quality and freshness.

New Brunswick's delicious, fresh Atlantic salmon is grown in the cold waters of the Bay of Fundy, home to the world's highest tides! Salmon grown here originate from the native fish that have been swimming in waters off the east coast of Canada for hundreds of thousands of years.

New Brunswick is where it all began; salmon farming was born here thanks to the perfect combination of generations of fishing knowledge, research, and the powerful tidal cycle of the Bay of Fundy. Our aquaculture sector progressed consistently, to the point where investments were made to further the industry and expand on our rich knowledge base and research to further develop sustainable methods of production.

Today, New Brunswick offers sashimi-grade Atlantic Salmon to the world, from ocean to plate within 48 hours. As the sector keeps evolving, so do our salmon products. Our diverse offerings of Atlantic salmon products are highly sought-after for their freshness and delectable taste.

New Brunswick Atlantic Salmon Products

- **Whole Fish:** head-on/gutted. 4-6 lb; 6-8 lb; 8-10 lb; 10-12 lb; 12-14 lb; 14-16 lb; pack sizes of 10 – 50 lb styro-box.
- **Fillets:** pin bone out, skinless or skin-on. 1-2 lb; 2-3 lb; 3-4 lb; pack sizes of 10-30 lb styro box.
- **Portions:** cut from premium skinless fillet, various seasoning rubs available. 4-10 oz range; pack size – 10 lb styro-box.
- **Skewers:** premium cuts on skewers. 5 oz skewers; pack size – 10 lb styro-box.
- **Specialty packs:** hot-smoked and cold-smoked salmon; Atlantic Salmon burgers.



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Online Seafood
Supplier Directory

