

CANFISCO GROUP

A Division of the Jim Pattison Group



📍 Head Office: 301 Waterfront Road E, Vancouver, BC, Canada V6A 0B3

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🌐 www.canfiscogroup.com

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Wild Pacific Salmon Fresh & Frozen

As one of the largest harvesters of wild Pacific salmon in North America, Canfisco offers one of nature's healthiest and purest foods, and is an excellent source of protein that is low in saturated fat. Salmon also contain highly unsaturated oils, called omega-3 polyunsaturated fatty acids, which are unique to fatty fish like salmon that has been linked to numerous health benefits. All five species of wild Pacific salmon are available as fresh or frozen steaks, fillets or portions. We offer portion and unit controlled sizing and will work with you to ensure that the product is packaged to your specifications. Sold fresh (in season) or frozen; dressed with head off; Canfisco can also supply custom processed and /or custom packaged fresh or frozen steaks, portions or fillets.



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Wild Pacific Salmon Fresh & Frozen

Product	Fresh or Frozen	Sold As	Availability
Sockeye	Frozen, Fresh	Headed and Dressed, Fillets	Jun, Jul, Aug
Pink	Frozen, Fresh	Headed and Dressed, Fillets	Jul, Aug, Sep
Chum	Frozen, Fresh	Headed and Dressed, Fillets	Jul, Aug, Sep, Oct
Spring	Frozen, Fresh	Headed and Dressed, Fillets	Jun, Jul, Aug, Sep, Oct
Coho	Frozen, Fresh	Headed and Dressed, Fillets	Jun, Jul, Aug, Sep, Oct

Sockeye or Red (*Oncorhynchus nerka*)

A blue-tinged silver in colour, sockeye salmon live four to five years, weigh up to 7 lb. (3.2 kg), and are the slimmest and most streamlined of the five species of Pacific salmon. It is the most sought-after salmon species due to its rich flavour and firm, deep red flesh.

Pink (*Oncorhynchus gorbuscha*)

Living only two years, pinks are the smallest of the Pacific salmon, weighing up to 5 lb. (2.3 kg). They have heavily spotted backs over silver bodies. Pink salmon are the most plentiful of the five species. They have a delicate flavour and light flesh colour.

Chum (*Oncorhynchus keta*)

Resembling sockeye, chum (or keta) salmon have black specks over their silvery sides and faint grid-like bars. They live three to five years, and weigh up to 10 lb. (4.5 kg). Chum salmon offers a milder, more delicate flavour with a creamy pink to medium red flesh colour.

Spring, Chinook or King (*Oncorhynchus tshawytscha*)

Lightly spotted on their blue-green back, chinook salmon live from five to seven years, and weigh up to 120 lb. (55 kg). Also known as springs or kings, they are the most prized game salmon for sport fishers. Chinook is the largest species, with richly flavoured, firm flesh ranging from ivory white to deep red in colour.

Coho (*Oncorhynchus kisutch*)

Bright silver in colour, coho salmon live two to four years, weigh up to 15 lb. (6.8 kg), and are a popular game fish for sport fishers. Coho's versatile full flavour is coupled with fine-textured, consistently red flesh.

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Wild Smoked Salmon

The Canadian Fishing Company (Canfisco) has harvested sustainable, wild fish from the coastal waters of the Pacific Northwest for over 110 years. Canfisco operates facilities spanning from Western Alaska to Southern British Columbia and Washington State. Through its fully integrated seafood business, including fishing, processing and sales, Canfisco ensures its seafood products are fully compliant with the highest environmental, quality and traceability standards.

With our large and growing share of Alaska salmon catch, Canfisco has reliable supply to meet your annual smoked salmon needs. Additionally, our modern facilities process a wide variety of premium value-added products, such as lox, hot smoked salmon nuggets and hot smoked salmon strips, to the highest food safety standards. Products can be custom processed for your brand and to your specifications.

Our company seeks to stay ahead of our competitors through food safety compliance and third-party audits such as BRC or British Retail Consortium, an internationally recognized food safety standard.



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Wild Smoked Salmon

Wild sockeye lox

Our sockeye are carefully selected, then cold smoked over west coast alder wood, hand-laid on a gold board before vacuum-packed to preserve the freshness and flavor. Perfect for appetizers and sandwiches.

Hot smoked nuggets and strips

This succulent delicacy is an Alaska Symphony of Seafood "People's Choice" award winner. Wild salmon fillets are cut into nuggets/strips and marinated in a special brine before being hot smoked over an unique blend of hardwoods. Then the nuggets/strips are coated in demerara sugar for a deliciously sweet flavor. Available with or without pepper, this ready to eat product makes an impressive appetizer.

Other Specialty Products

Canfisco can custom process a wide range of products based on species, smoking style, flavors, pack styles and sizes.



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Salmon and Herring Roe Products

As one of the largest harvesters of wild Pacific salmon and herring in North America, Canfisco offers high quality salmon roe in a variety of product forms for ready to eat or for further processing.

Herring roe and herring roe on kelp have long been held as culturally important gift items in Japan. Canfisco has earned an excellent reputation for its herring roe products from both British Columbia and Alaska.

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Salmon and Herring Roe Products

Product	Origin	Packing Sizes
Salmon Caviar (Ikura)	Chum, Pink, Sockeye	500 g, 1 kg, 14 kg containers
Salmon Roe Skeins (Sujiko)	Sockeye, Pink, Chum	5 kg container
Salmon Roe Skeins (Frozen Green Roe)	Sockeye, Pink, Chum	20 lb blocks
Herring Roe (Kazunoko)	Herring	38 lb pails
Herring Roe on Kelp (Komochi Kombu)	Herring and Kelp	30 lb pails

Salmon Caviar (Ikura)

Frozen and chilled salted salmon caviar, or ikura, is produced from chum, pink and sockeye salmon.

Salmon Roe Skeins (Sujiko)

Salted salmon roe skeins, or sujiko, are produced mainly from sockeye, pink and chum salmon.

Salmon Roe Skeins (Frozen Green Roe)

Unsalted salmon roe skeins, or frozen green roe, are produced mainly from sockeye, pink and chum salmon.

Herring Roe (Kazunoko)

Pacific herring are harvested mainly for their roe. Extracted, graded and packed in 38 lb. pails, Canfisco's golden herring roe, or kazunoko, meets the high quality demands of the kazunoko trade.

Herring Roe on Kelp (Komochi Kombu)

Kelp covered with herring roe spawn is harvested, brine-cured and graded. Canfisco's golden herring roe on kelp, or komochi kombu, is recognized for its fine quality.

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Wild Pacific Canned Salmon

As one of the largest harvesters of wild Pacific salmon in North America, Canfisco offers one of nature's healthiest and purest foods, and is an excellent source of protein that is low in saturated fat. Salmon also contain highly unsaturated oils, called omega-3 polyunsaturated fatty acids, which are unique to fatty fish like salmon that has been linked to numerous health benefits. Canfisco's canned salmon products are made from 100% wild salmon caught in the pristine waters of the Pacific Ocean. There are two different species of Pacific salmon used for canning, each with its own unique characteristics in size, colour, oil content, texture and flavour. Available species are Sockeye and Pink. Each specie is also available in regular, skinless & boneless as well as no salt added canned products.



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Wild Pacific Canned Salmon

Product

Variety

Sockeye or Red | Regular - 106 g, 213 g | Skinless & Boneless - 106 g, 170 g | No Salt Added - 213 g

Pink | Regular - 106 g, 213 g, 418 g | Skinless & Boneless - 106 g, 170 g | No Salt Added - 213 g

Sockeye or Red

Sockeye live four to five years, weigh up to 7 lb. (3.2 kg). Sockeye are the best known and most sought after of the Pacific salmon. Their firm, flavourful flesh, rich oil content and deep red colour make them a favourite in Canada and abroad.

Pink

Living only two years, pinks are the smallest and most abundant of the Pacific salmon, weighing up to 5 lb. (2.3 kg). They have heavily spotted backs over silver bodies. They have a delicate flavour and light flesh colour.

Wild salmon have lived in the pristine waters of the Pacific Northwest for thousands of years. The rich, flavourful taste of wild salmon that consumers around the world have come to crave can be attributed to their high oil content. In addition to flavour, this oil is rich in fatty acids that provide numerous health benefits.



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Groundfish Fresh & Frozen

As one of the largest harvesters of wild Pacific seafood in Canada, the Canfisco fleet lands many varieties of British Columbia groundfish and Pacific hake. Primary species of groundfish are rockfish, including Pacific Ocean Perch, Yellow Mouth, Yellow Tail, Canary and Roughey; sole including Petrale Sole, Dover Sole, Rock Sole, English Sole and Rex Sole; cod including Ling Cod and Pacific Cod. These species are available both fresh and frozen, in fillets or whole form for domestic and export sales.



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Groundfish Fresh & Frozen

Product	Fresh or Frozen	Sold As	Availability
Hake (Merluccius productus)	Frozen	Dressed Head and Tail Off	May - October
Black Cod / Sablefish (Anoplopoma fimbria)	Fresh & Frozen	Dressed Head Off	Year Round
Pacific Cod (Gadus macrocephalus)	Fresh & Frozen	Fillets, Dressed Head Off, Whole Round	Year Round
Lingcod (Ophiodon elongates)	Fresh & Frozen	Fillets, Dressed Head Off, Whole Round	Year Round
Pacific Ocean Perch (Sebastes alutus)	Fresh & Frozen	Fillets, Whole Round	Year Round
Canary Rockfish (Sebastes pinniger)	Fresh	Fillets, Whole Round	Year Round
Redbanded Rockfish (Sebastes babcocki)	Fresh	Fillets, Whole Round	Year Round
Yellowmouth Rockfish (Sebastes reedi)	Fresh	Fillets, Whole Round	Year Round
Rougeye Rockfish (Sebastes aleutianus)	Fresh	Fillets, Whole Round	Year Round
Yellowtail Rockfish (Sebastes flavidus)	Fresh	Fillets, Whole Round	Year Round
Widow/Brownie Rockfish (Sebastes entomelas)	Fresh	Fillets, Whole Round	Year Round
Petrale Sole (Eopsetta jordani)	Fresh	Fillets, Whole Round	Year Round (Peak season landing January - April)
Dover Sole (Microstomus Pacificus)	Fresh & Frozen	Fillets, Whole Round	Year Round (Peak season landing April - August)
Rock Sole (Lepidopsetta bilineata)	Fresh & Frozen	Fillets, Whole Round	Year Round (Peak season landing May - September)
English Sole (Pleuronectes vetulus)	Fresh & Frozen	Fillets, Whole Round	Year Round (Peak season landing May - September)
Thornyhead - Shortspine (Sebastes alascanus)	Frozen	Whole Round, Dressed Head Off	Year Round (Peak season landing May - September)
Thornyhead - Longspine (Sebastes altivelis)	Frozen	Whole Round, Dressed Head Off	Year Round (Peak season landing May - September)
Big Skate (Raga binoculata)	Frozen	Wings, Whole Round	Year Round
Longnose Skate (Raga rhina)	Frozen	Wings, Whole Round	Year Round
Arrowtooth Flounder (Turbot)	Frozen	Whole Round, HGT & Fillets, Frozen-at-Sea	Year Round
Silvergray Rockfish (Sebastes brevispinis)	Fresh	Fillets, Whole Round	Year Round
Redstripe Rockfish (Sebastes proriger)	Fresh	Fillets, Whole Round	Year Round
Shortraker Rockfish (Sebastes borealis)	Fresh	Fillets, Whole Round	Year Round
Pollock (Thragra chalcogramma)	Fresh & Frozen	Whole Round, HGT & Fillets	Year Round

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Hake (Pacific Whiting)

As one of the largest harvesters of wild Pacific seafood in Canada, the Canfisco fleet of vessels harvest hake (also called Pacific whiting), found in the Pacific Ocean - Canadian waters. Shore-frozen hake is available in June to November. Frozen at Sea hake is available in April to November.



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Hake (Pacific Whiting)

Frozen	Form	Packing Sizes	Availability
Land Frozen	HGT	300-600g IQF in 16kg cartons	June - November
Land Frozen	HGT	300-600g Block in 10kg cartons (interleaved)	June - November
Land Frozen	HGT	600+g Block in 10kg cartons (interleaved)	June - November
Land Frozen	HGT	Under 300g Block in 10kg cartons (interleaved)	June - November
Frozen at Sea	HGT	300-600g Block. 2x10kg blocks in a polywoven bag	April - November
Frozen at Sea	HGT	600+g Block. 2x10kg blocks in a polywoven bag	April - November
Frozen at Sea	HGT	Under 300g Block. 2x10kg blocks in a polywoven bag	April - November

The Pacific hake is a slim fish with large eyes. Typical size is 50 centimetres long and weighing 1 kilogram. Hake is a semi-pelagic, roaming from ocean floor to mid-water and is caught by a mid-water trawl.

Pacific hake is a delicate, white-fleshed and mild-tasting fish, it has a taste similar to cod although the flesh is somewhat softer and the flake smaller.

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Alaskan Shellfish

Alaska's icy seas are the source of some of the most prized shellfish in the world, including three varieties of Alaska crab - the prestigious king crab, versatile snow crab (bairdi and opilio), and the popular Dungeness crab.

The North Pacific Seafoods, Inc. product line includes all of these favorite shellfish species, as well as spot shrimp. With their widespread consumer appeal, Alaskan shellfish can add value to any menu or seafood case. They are equally at home in traditional shellfish dishes or in a wide variety of ethnic cuisines.

Our close working relationship with the fishing fleet ensures product freshness and traceability of our Alaskan shellfish products.



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Alaskan Shellfish

Product	Product Form	Size or Count	(Carton Size) pounds
King Crab	Bulk sections	Ocean run	45
Snow Crab	Sections	Ocean run	25, 45
Dungeness Crab	Sections	Ocean run	25
	Whole cooked	1.5/2, 2/3, 3/up	30
	Live	2/3, 3/up	25
Spot Shrimp	Head-off	U/15, 16/20, 21/30, 31/40	12/2.5 lb box
	Head-on	M, L, XL, XXL, J	12/2.5 lb box



Whole Alaska King Crab



Alaska King Crab Section



Whole Alaska Dungeness Crab



Alaska Snow Crab Section



Spot Shrimp