



ICICLE SEAFOODS WILD ALASKA HALIBUT

Wild, sustainable, eco-friendly & fully traceable

Alaska Halibut owes it's delicate flavor to its habitat in the icy waters of the Bering Sea and the Gulf of Alaska and to a natural marine diet.

- » Fresh · Available from March through mid-November.
- » Once frozen · Available 52 weeks a year.
- » Versatile · Suitable for steaming, sautéing, poaching, grilling, roasting and smoking.
- » Product of USA · Harvested in the State of Alaska.
- » High oil content High in Omega-3s, it is an excellent source of high-quality protein.
- **» Superior taste** Delicate sweet flavor and texture a pleasure to the eyes and to the taste-buds. Halibut has beautiful snow-white flesh and a perfect flake.
- » Sustainably sourced & eco-friendly · Alaska has pioneered the standard for sustainable fishery management and mandates sustainability in it's constitution. Alaskan halibut fisheries maintain strict conservation, management and regulatory enforcement policies that focus on marine habitat protection. It is thanks to these comprehensive policies that Alaska's long-term success record of effective fisheries management remains unparalleled.
- » Safety Produced in plants that are in full compliance with food safety regulations and practices, such as HACCP and SSOP.
- » Fully traceable From the fishing boat to the plate, our halibut is fully traceable.





MSC-C-5016

PRODUCT FORMS

Dressed/headed: 10/20, 20/40, 40/60 & 80 up (all sizing in lbs)

Fletches/Fillets: 1/3, 3/5, 5/7 & 7/UP (all sizing in lbs)

Cheeks

Portions & steaks

Custom processing

HARVESTING AREA FAO 67

Central Gulf of Alaska Southeast Alaska

