



# ALASKA SABLEFISH

*Anoplopoma fimbria*

PROUDLY  
SUPPLYING PREMIUM  
WILD ALASKA  
SEAFOOD FOR OVER  
50 YEARS

100% WILD  
& NATURAL

SUSTAINABLY  
SOURCED:  
MSC & RFM CERTIFIED

HIGH IN PROTEIN,  
OMEGA-3S  
& ANTIOXIDANTS



Icicle Seafoods Alaska Sablefish: Pure, sustainable with  
a luxurious taste & snow white flesh



## ALASKA SABLEFISH

PRODUCT OF  
THE USA

WILD  
CAUGHT

NO ADDITIVES

MSC & RFM  
CERTIFIED

### ICICLE SEAFOODS WILD ALASKA SABLEFISH/BLACK COD

*Wild, sustainable, eco-friendly & fully traceable*

Alaska Sablefish owes its distinct 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, pot or longline caught.
- » **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** • An excellent source of high-quality protein and high in Omega-3s.
- » **Superior taste** • Velvety texture, buttery finish.
- » **Sustainably sourced & eco-friendly** • Alaska has pioneered the standard for sustainable fishery management and mandates sustainability in its constitution. Alaskan black cod 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 fishing boat to plate, our black cod is fully traceable.



MSC-C-50164



#### PRODUCT FORMS

Fresh & frozen H&G

Fillets

Portions & steaks

Custom processing

#### HARVESTING AREA FAO 67

Central Gulf of Alaska  
Southeast Alaska



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