



Cooke

Catalogue

A world of seafood at your fingertips.





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Family passion with global ambitions.

For us, fishing and farming isn't just a job or a business, it's who we are. It's an undying family passion that started six generations ago when our grandparents fished the Bay of Fundy and has ended up connecting us to local fishers and farmers all over the world.

While times have changed, our commitment hasn't. Like our relatives, we're obsessed with finding better and smarter ways to bring you the very best seafood in the world.

This entrepreneurial spirit, the hard work of our people, and our commitment to sustainability, is what has propelled us to keep making bold moves and casting wide nets.

What began in 1985 as a humble family aquaculture company with a single marine

site has grown into a global seafood leader with fully-integrated facilities, product lines, and distribution networks. We are focused on growing our business and always evolving to serve our customers.

With acquisitions of Wanchese Fish Company, Cooke Uruguay, Omega Protein, Seajoy Seafood Corporation Group, Morubel, and Tassal Group, we have expanded into wild fisheries and further diversified our product offerings.

As for how we do it all, it's quite simple: when we cultivate the ocean with care, it allows us to nourish the world, provide for our families, and create stronger communities. We are committed to the pursuit of excellence, and we believe you can taste the difference.

CULTIVATE. NOURISH. PROVIDE.



Cooke



Bioriginal



Bioriginal

Bioriginal

Cooke

Nourish the World.



IT'S AUSTRALIAN FOR SEAFOOD™

Cooke
CANADA



Cooke
SCOTLAND



Cooke
USA



Cooke
ESPAÑA



Cooke
CENTRAL
AMERICA

Cooke
CHILE

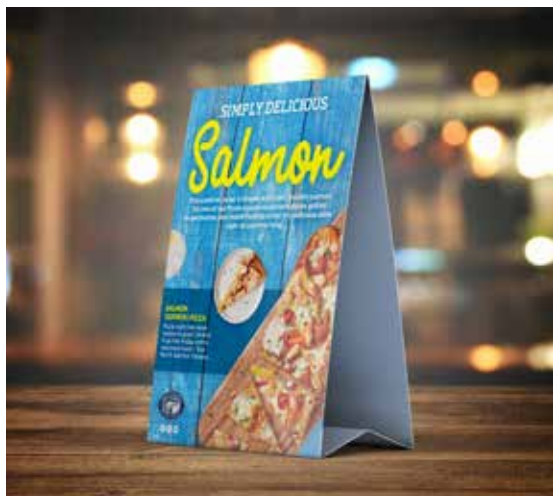
Cooke
URUGUAY

Cooke
ARGENTINA

FOODSERVICE MARKETING SUPPORT

We deliver the freshest seafood to your doorstep. Then we help do the same with customers.

Need help getting the word out about your new menu items? We'd be happy to work closely with you to create a custom marketing program that helps you achieve your sales goals. Whether you're looking for feature menus, coasters, tent cards, and more, we're ready to do what it takes to drive customers to your door.



In-Restaurant Campaign

We work in tandem with chain marketing teams to promote and incite trial of new menu items using a 3-pronged approach.

3-PRONGED APPROACH

Back of house | Front of house | Promotion to customers

BACK OF HOUSE (CHEFS)

- Equip cooks with True North Seafood information kits.

FRONT OF HOUSE (STAFF TRAINING)

- Education on provenance and seasonality of products.
- Product stories to increase touch points with customers.

PROMOTION TO CUSTOMERS (PRINT & DIGITAL)

- Social media support.
- Targeted digital advertising.
- Customized video content.
- In-restaurant POS.
- In-house geo-fencing capabilities.

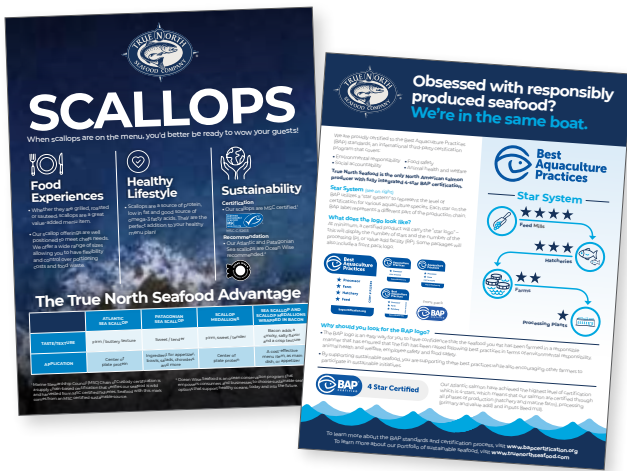


RETAIL MARKETING SUPPORT

List our product, and we'll help you drive sales by generating brand awareness and fostering long-lasting brand loyalty.

From dynamic promotional campaigns to award winning product innovation, our team of experts is here to support your ever evolving needs.

Our innovative and comprehensive marketing support includes:



PRODUCT EDUCATION

- Technical Print Materials
- Product Demonstrations and Sampling
- Customized Training

ENGAGEMENT

- Sampling Events
- Product Demonstration
- Contesting and Giveaways
- Product Merchandise



BRAND AWARENESS

- Digital Media Campaigns
- Social Media Campaigns
- POS Material
- Print Ads/Inserts
- In-store Merchandise Displays
- Show and Event Sponsorship


RESEARCH & DEVELOPMENT


- Product Development
- Recipe Ideation
- Photography
- Videography


Consumers want product
of Canada. It's true.





Consumers are seeking domestic food products. When asked the importance of fish being caught or farmed locally, 73% of Canadian respondents indicated local was 'very important'. Choosing 'Product of Atlantic Canada' is choosing to educate consumers on the health benefits of Atlantic Salmon, to encourage consumers to proudly shop in the seafood section, and to celebrate Atlantic salmon from Atlantic Canada.

 **73%** of Canadian consumers rate local as very important for their choice of fish

 **29%** of Canadians are eating healthier over the last 12 months

 **55%** of Canadians are eating more at home

 **46%** of shoppers have high interest in sustainability of their food products

 **35%** of consumers are seeking to boost their immunity through foods they eat

Source Citations:

Canada; June 5 to 25, 2019; 18 years and older; 2,189 Respondents

Further information regarding this statistic can be found on page 8.

Source(s): Center for Food Integrity; ID 1085039

Source(s): Mintel (2020)

Base: 1,896 internet users aged 18+ who put any effort into eating healthy

Base: 559 internet users aged 18+ who are eating healthy more often than last year

Base: 707 internet users aged 18+ who have bought groceries online in the past 12 months



CRAB DIP

AWARD-WINNING FLAVOUR: TRUE NORTH CRAB DIP

Indulge in the Richness of Wild-Caught Uruguayan Red Crab Meat



- Wild-caught red crab meat
- 18g of protein per 125g serving
- Oven-ready and microwavable
- Ready for freezer door and/or bunker merchandizing
- Produced in Canada



Voted product of the year - frozen food category.
Survey of 4,000 people by Kantar.

WHAT'S NEW IN PRODUCT DEVELOPMENT

Culinary Inspiration

A new generation of consumers, with their own behaviours, attitudes, and values, has entered the marketplace. They have introduced a greater desire for local or regional foods, a focus on creating healthy eating habits, and a need for convenient options. Our Product Development team leveraged market research to create new products your customers will love.



Scallop Medallions

True North Scallop Medallions are crafted by combining our whole Patagonian scallops with fish gelatin, creating a larger and more satisfying scallop experience. These sweet and tender scallops offer all the benefits of the Patagonian scallop while providing a perfect value alternative

See page 46 for more details.



Crab Dip

True North's award-winning Crab Dip offers consumers a delightful blend of flavours, combining our wild-caught reb crab meat harvested in the cool, clean waters of Uruguay with a mixture of cream cheese, goat cheese and spices. It provides a rich source of protein and offers menu versatility. A perfect product for the busy consumers looking to enhance the overall dining experience. Available in retail and foodservice pack size.

See page 50 for more details.

A WORLD OF SALMON, WITHIN REACH!

The best kept secret for global success? We live and work around the world, but hold fast to a local mindset; the focus is simply producing delicious, fresh salmon, day in and day out, for those around us. We care for our communities – and the ripple effect reaches around the world. Cooke proudly operates and harvests fresh Atlantic Salmon from the following countries:

Canada, United States, Chile, Scotland, and Australia



Global supply

Coming from Canada, the United States, Chile, Scotland, and Australia, we have the unique ability to leverage a global supply of Atlantic salmon to meet customer needs.

Proximity to markets

To ensure the freshest Atlantic Salmon, delivered in a timely manner, we strategically utilize our global footprint to service many markets and major cities on every continent. With supply coming from many different countries, we can determine which market makes sense for your order and deliver our best.







SALMON

Atlantic Salmon
(*Salmo salar*)

Atlantic Salmon Burgers

Sockeye Salmon
(*Oncorhynchus nerka*)

King Salmon
(*Oncorhynchus tshawytscha*)

Coho Salmon
(*Oncorhynchus kisutch*)

Keta Salmon
(*Oncorhynchus keta*)

Pink Salmon
(*Oncorhynchus gorbuscha*)

Steelhead Trout
(*Oncorhynchus mykiss*)

ATLANTIC SALMON

Salmo salar

WHOLE FISH

DHON / HOG



WEIGHT
6-18 lb

PACKAGING
50 lb (22.7 kg) boxes
30 lb (13.6 kg) boxes

FORMAT
Fresh bulk

COUNTRY OF ORIGIN
Canada^{1,5}, USA^{1,5}, Chile^{1,3,5},
Scotland^{2,3,4,5,6}, Australia^{3,7}

CERTIFICATIONS

- 1- BAP
- 2- Soil Association Organic
- 3- Global G.A.P.
- 4- Label Rouge
- 5- BRCGS
- 6- Canadian Organic Regime
- 7- ASC

FILLETS



WEIGHT
2-5 lb (0.9-2.3 kg)

PACKAGING
Bulk pack: 10 lb (4.5 kg), 30 lb (13.6 kg) and 50 lb (22.7 kg) styro boxes or 10 lb (4.5 kg) iceless corrugate boxes

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
Canada^{1,4}, USA^{1,4}, Chile^{1,3,4},
Scotland^{2,3,4,5}

CERTIFICATIONS

- 1- BAP
- 2- Soil Association Organic
- 3- Global G.A.P.
- 4- BRCGS
- 5- Canadian Organic Regime

CASE READY PRODUCTS



PACKAGING
Tray pack, MAP pack,
Skin pack, 10 lb & 20 lb boxes

FORMAT
Fresh

COUNTRY OF ORIGIN
Canada^{1,2}, USA^{1,2}

CERTIFICATIONS

- 1- BAP
- 2- BRCGS

PORTIONS

Plain, Maple BBQ



PACKAGING
4 oz (113 g), 5 oz (142 g)
or 6 oz (170 g) - 2 per tray,
10 per case

FORMAT
Fresh

COUNTRY OF ORIGIN
Canada^{1,2}, USA^{1,2}

CERTIFICATIONS

- 1- BAP
- 2- BRCGS

KABOBS

Plain, Maple BBQ



WEIGHT
4 oz (113 g)

PACKAGING
2 x 4 oz pack - 10lb case
4 x 4 oz pack - 10 lb case
6 x 4 oz pack - 20lb case

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
Canada^{1,2}, USA^{1,2}

CERTIFICATIONS

- 1- BAP
- 2- BRCGS

ATLANTIC SALMON ROASTS



PACKAGING

Bulk:
10 lb (1pc), 10 lb (3pc),
30 lb (5pc)

COUNTRY OF ORIGIN

Canada^{1,2}, USA^{1,2}

CERTIFICATIONS

1- BAP
2- BRCGS

STUFFED ATLANTIC SALMON



PACKAGING

Retail:
227g box
12 boxes / master

COUNTRY OF ORIGIN

Canada^{1,2}, USA^{1,2}

CERTIFICATIONS

1- BAP
2- BRCGS





HOME-STYLE TASTE. SIMPLE INGREDIENTS.

Sticking to healthy options often means sacrificing food with great flavour, but with our Atlantic salmon burgers that simply is not the case. High-quality, simple ingredients meet protein-packed Atlantic salmon for a seafood experience like no other. Grill and serve as a salmon burger or bake with a cranberry chutney and serve as a centre of plate protein. The possibilities are endless.

ATLANTIC SALMON BURGERS

BULK



PACKAGING

Retail Bulk:
10 lb case with sticker inserts (32 burgers/case)

Foodservice Bulk:
26.25 lb case
(84 burgers/case)

FORMAT

Frozen

COUNTRY OF ORIGIN
Canada

RETAIL PACK

Plain, Maple BBQ



PACKAGING

568 g box (4 x 142 g)
12 boxes/master

FORMAT

Frozen

COUNTRY OF ORIGIN
Canada^{1,2}

CERTIFICATIONS

1- BAP
2- BRCGS



70%
of Canadian
households
own a grill*

* Hearth, Patio & Barbecue Association. (2022, March 25). 2022 State of the Barbecue Industry. HPBA. <https://www.hpba.org/Resources/PressRoom/ID/2259/2023-State-of-the-Barbecue-Industry>

SOCKEYE SALMON

Oncorhynchus nerka

H&G



WEIGHT

2-4 lb (0.9-1.8 kg), 4-6 lb (1.8-2.7 kg), 6-9 lb, (2.7-4 kg) per fish

PACKAGING

50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC

2- RFM

PORTIONS



WEIGHT

2-5 oz (56.7-142 g)

PACKAGING

10 lb (4.5 kg) & 25 lb (11.3 kg) box

FORMAT

Fresh / Frozen, Skin on / Skin off, IQF & IVP

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC

2- RFM

FILLETS



WEIGHT

U/1 lb (U/0.5 kg), 1 lb/UP (0.5 kg/UP)

PACKAGING

25 lb (11.3 kg) box, 50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT

Fresh / Frozen, Skin on, PBO, IQF / IVP

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC

2- RFM

CASE READY PRODUCTS



PACKAGING

Tray pack, skin pack

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC

2- RFM



SOCKEYE SALMON – A.K.A. RED SALMON. PUT YOUR TASTE BUDS ON RED ALERT.

Why? Because you – and your taste buds – are going to love our Sockeye salmon. Harvested straight from the cold, pristine waters of Alaska, our wild-caught Sockeye retains its firm, flaky texture and vibrant colouring throughout cooking and adds visual appeal to any dish.

KING SALMON

Oncorhynchus tshawytscha

H&G



WEIGHT

U/7 lb (3.2 kg), 7/11 lb (3-5 kg), 11/18 lb (5-8 kg), 18+ lbs (8 kg+)

PACKAGING

50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

COHO SALMON

Oncorhynchus kisutch

H&G



WEIGHT

2-4 lb (907 g - 1.8 kg), 4-6 lb (1.8 to 2.7 kg), 6-9 lb (2.7- 4 kg), 9 lb (4 kg) / up

PACKAGING

50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2} (wild), Chile^{3,4,5} (farmed)

CERTIFICATIONS

1- MSC
2- RFM
3- BRCGS
4- BAP
5- ASC

KETA SALMON

Oncorhynchus keta

H&G



WEIGHT

U/1.25 lb, (U/0.6 kg) and 1.25 lb/UP (0.6 kg/UP), D Trim

PACKAGING

25 lb (11.3 kg) box, 50 lb (22.7 kg) box

FORMAT

Fresh / Frozen, Skin on, PBO, IQF / IVP

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

PORTIONS



PACKAGING

10 lb (4.5 kg) & 25 lb (11.3 kg) box

FORMAT

Fresh / Frozen, Skin on / Skin off

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

FILLETS



WEIGHT

U/1 lb, (0.5 kg), 1 lb (0.5 kg)/UP

PACKAGING

25 lb (11.3 kg) box, 50 lb (22.7 kg) box, Bulk Weight Totes

FORMAT

Fresh / Frozen, Skin on, PBO, IQF / IVP

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

COHOLD YOUR HORSES, BECAUSE THIS SALMON IS SERIOUSLY GOOD.

Coho salmon is considered by many to be the tastiest of all salmon species. In fact, foodies rave about its delicate flavour, rich, firm flesh, and the way that Coho is ideally suited to just about any cooking technique – especially smoking.

PINK SALMON

Oncorhynchus gorbuscha

H&G



PACKAGING
50 lb (22.7 kg) box,
Bulk Weight Totes

FORMAT
Fresh / Frozen, Block
Frozen or IQF

COUNTRY OF ORIGIN
Alaska USA^{1,2}

CERTIFICATIONS
1- MSC
2- RFM

STEELHEAD TROUT

Oncorhynchus mykiss

DHON



PACKAGING
DHON, 30 lb case

FORMAT
Fresh, Skin on

COUNTRY OF ORIGIN
Canada^{1,2}

CERTIFICATIONS
1- BAP
2- BRCGS

CASE READY PRODUCTS



PACKAGING
Tray pack, skin pack

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
Canada^{1,2}

CERTIFICATIONS
1- BAP
2- BRCGS

FILLETS



PACKAGING
1-2 lb fillets, 10 lb case

FORMAT
Fresh, Skin on

COUNTRY OF ORIGIN
Canada^{1,2}

CERTIFICATIONS
1- BAP
2- BRCGS



WHY IS OUR PINK SALMON SO GOOD? IT'S A WILD STORY.

Wild-caught and harvested straight from the cold, pristine waters of Alaska, our pink salmon is sustainably sourced, fully traceable and great for healthier lifestyles. Pink salmon has a tender texture, mild flavour and rosy pink coloring that's perfect for baking, broiling, and poaching.





SMOKED SALMON

Cold Smoked Atlantic Salmon

Hot Smoked Atlantic Salmon



IT'S TIME TO GIVE YOUR CUSTOMERS A LITTLE SLICE OF HEAVEN.

Your customers may never be able to sleep in again. Fresh, sustainably-raised salmon is naturally dry-cured, then expertly smoked to create a luxuriously flavoured, silk textured smoked salmon that transforms everything from simple breakfast bagels to leisurely brunches into unforgettable meals.

COLD SMOKED ATLANTIC SALMON

COLD SMOKED ATLANTIC SALMON SIDES

Traditional, Peppered, Gravlax, Scotch, Pastrami



PACKAGING

Retail:
10 x 2.5 lb (1 kg)
whole / pre-sliced,
2 packs per case (2.5 lb
fillets), 10 packs per case

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Canada^{1,2,3}

CERTIFICATIONS

1- BAP
2- Kosher
3- BRCGS

HOT SMOKED ATLANTIC SALMON

HOT SMOKED ATLANTIC SALMON

Plain, Maple BBQ, Peppercorn, Sweet and Heat



PACKAGING

1 x 4 oz, 3 x 4 oz IVP bag,
2 packs per case (2.5 lb
fillets), 10 packs per case

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Canada^{1,2,3}

CERTIFICATIONS

1- BAP
2- Kosher
3- BRCGS





RETAIL READY SKIN PACKS

Atlantic Salmon

Steelhead Trout

Sockeye

Pacific Cod

Atlantic Salmon Kabobs

SKIN PACKS

Flexible film for tray sealing: Seals the tray and shrinks to conform tightly to the product and tray sides. Use of Skin Packs becoming the dominant choice for meat launches, capturing over 52% of North America's packaging market.

HIGHLIGHTS

- Transparent vacuum skin pack (VSP) packaging
- Reduced labor & shrink
- Convenient hassle-free preparation experience for consumers
- No product leakage or cross contamination to other items on shelf
- Product remains securely fixated in tray resulting in excellent appearance

ATLANTIC SALMON



PACKAGING
 Fillets - 20 lb case
 Portions - 10 lb case
 Chunk - 10 lb case

FORMAT
 Fresh / Frozen

COUNTRY OF ORIGIN
 Canada^{1,2}, USA^{1,2}

CERTIFICATIONS
 1- BAP
 2- BRCGS

STEELHEAD TROUT



PACKAGING
 Fillet - 20 lb case

FORMAT
 Fresh / Frozen

COUNTRY OF ORIGIN
 Canada^{1,2}

CERTIFICATIONS
 1- BAP
 2- BRCGS

SOCKEYE

Also available in overwrap tray.



PACKAGING
 Fillets - 20lb case
 Portions 10lb case

FORMAT
 Fresh / Frozen

COUNTRY OF ORIGIN
 USA^{1,2}

CERTIFICATIONS
 1- MSC
 2- RFM

PACIFIC COD



PACKAGING
 Portions - 10lb case

FORMAT
 Frozen

COUNTRY OF ORIGIN
 USA¹

CERTIFICATIONS
 1- MSC

ATLANTIC SALMON KABOBS

Plain, Maple BBQ



PACKAGING
 2 x 4 oz pack - 10lb case
 4 x 4 oz pack - 10 lb case
 6 x 4 oz pack - 20lb case

FORMAT
 Fresh / Frozen

COUNTRY OF ORIGIN
 Canada^{1,2}

CERTIFICATIONS
 1- BAP
 2- BRCGS





WHITE FISH

Sablefish (Black Cod)
(*Anoplopoma fimbria*)

Pacific Cod
(*Gadus Macorcephalus*)

Haddock
(*Melanogrammus aeglefinus*)

Flounder/Sole
Paralichthys dentatus

Rosefish
(*Sebastes norvegicus*)

Halibut
(*Hippoglossus stenolepis*)

Patagonia Silver Hake
(*Merluccius hubbsi*)

Sea Bass/Bronzini
(*Dicentrarchus labrax*)

Sea Bream/Dorade
(*Sparus aurata*)

Meagre/Ombrina
(*Argyrosomus regius*)

SABLEFISH (BLACK COD)

Oncorhynchus gorbuscha

J-CUT



WEIGHT

2/3, 3/4, 4/5 5/7, 7/+

PACKAGING

50# box -/7, 100# box 7/+

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC

2- RFM

FILLETS



PACKAGING

25 lb (11.3 kg) and 50 lb (22.7 kg) carton

FORMAT

Fresh/Frozen, IVP, Skin on, PBI

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC

2- RFM

PACIFIC COD

PACIFIC COD



WEIGHT

Scrod (8-12 oz), Mkt (12-20 oz), Large (20+ oz) Fillets, skin off

PACKAGING

5, 10 and 25 lb case

FORMAT

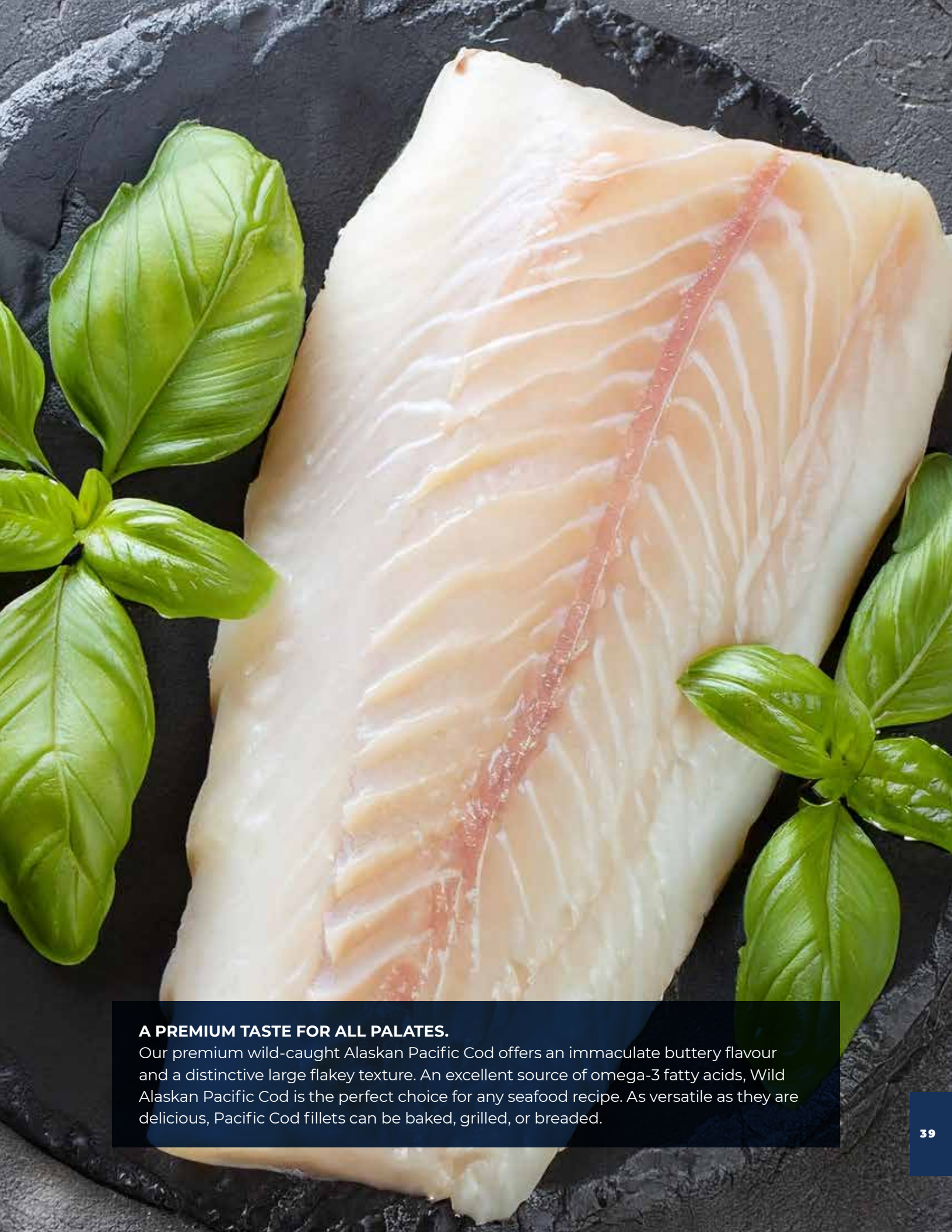
Refresh Fillets

COUNTRY OF ORIGIN

Alaska USA¹

CERTIFICATIONS

1- MSC



A PREMIUM TASTE FOR ALL PALATES.

Our premium wild-caught Alaskan Pacific Cod offers an immaculate buttery flavour and a distinctive large flakey texture. An excellent source of omega-3 fatty acids, Wild Alaskan Pacific Cod is the perfect choice for any seafood recipe. As versatile as they are delicious, Pacific Cod fillets can be baked, grilled, or breaded.

HADDOCK

Melanogrammus aeglefinus

FILLETS



WEIGHT

Scrod (8-12oz),
Large (12-20oz)

PACKAGING

Box or tray 10#, 25#

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Norway

FLOUNDER/SOLE

Paralichthys dentatus

FLOUNDER



WEIGHT

Regular (2-4oz), Large Mix
(4-6oz), Large (6+oz) fillets

PACKAGING

Box or tray #5, #10

FORMAT

Fillets skinless

COUNTRY OF ORIGIN

Alaska USA¹

CERTIFICATIONS

1- MSC

ROSEFISH

Helicolenus dactylopterus

WHOLE FISH



WEIGHT

M- 120/200
L- 200 up

PACKAGING

Interleaved

COUNTRY OF ORIGIN

Uruguay

Allow to be used
as bait in Maine/US.

HALIBUT

Hippoglossus stenolepis

H&G



WEIGHT

10/20, 20/40, 40/60,60/80)

PACKAGING

100# box -/60,
150# box 60/+

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

FILLETS / FLETCHES



WEIGHT

U/3 lb (U/1.4 kg), 3/5 lb
(1.4-2.3 kg), 5/7 lb (2.3-
3.2 kg) and 7 lb+ (3.2 kg+)

PACKAGING

25 lb (11.3 kg) and 50 lb
(22.7 kg) carton box

FORMAT

Fresh / Frozen, Skin off,
IQF / IVP

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

PATAGONIA SILVER HAKE

Merluccius hubbsi

HGT



WEIGHT

100-250 g (3.5-7 oz)
250-350 g (7-12 oz)
350-450 g (12-16 oz)
450-700 g (16-24.7 oz)
700-900 g (1.5-1.9 lb)
900-1200 g (1.9-2.6 lb)
1200 g+ (2.6 lb+)

PACKAGING

16 kg (35 lb) corrugated
box

FORMAT

Frozen

COUNTRY OF ORIGIN

Uruguay

SEA BASS / BRONZINI

Dicentrarchus labrax



WHOLE & GUTTED FISH



WEIGHT

Regular: 400-500 g,
500-600 g, 600-800 g,
800-900 g

Real: 800-900 g,
900-1100 g, 1100-1400 g

Imperial: 1400-1900 g,
1800-2600 g, 2600-3500 g

Case size 10 kg-WF,
9 kg GGS

PACKAGING

10 kg WF, 9 kg GGS
(gutted, gilled, scaled)

FORMAT

Fresh or Frozen

COUNTRY OF ORIGIN

Spain^{1,2,3,4,5}

CERTIFICATIONS

- 1- Friend of the Sea
- 2- IFS
- 3- Global G.A.P.
- 4- ISO 14001
- 5- ISO 45001



FILLETS



WEIGHT

90-120 g (3.2-4.2 oz)
120-150 g (4.2-5.3 oz)
150-180 g (5.3-6.3 oz)
180-200 g (6.3-7 oz)
200-250 g (7-8.8 oz)
250-300 g (8.8-10.6 oz)
300-420 g (10.6-15 oz)
420-550 g (15-19 oz)

Butterfly Fillets

200-250g, 250-300g,
300-400g

PACKAGING

3 Kg (6,6 lb) and 6 Kg (13 lb)

FORMAT

Fresh or Frozen /
PBI & PBO

COUNTRY OF ORIGIN

Spain^{1,2,3,4,5}

CERTIFICATIONS

- 1- Friend of the Sea
- 2- IFS
- 3- Global G.A.P.
- 4- ISO 14001
- 5- ISO 45001





SEA BASS: IT'S BIG FLAVOUR IN ONE SMALL, DELICIOUS PACKAGE.

Are you ready to take dining to the next level? Then we have just what you're looking for. Widely considered by chefs to be the tastiest of all fish, our Spanish Mediterranean sea bass has a wonderfully clean taste and satisfyingly meaty texture. Serve it whole or in fillets for a simple and filling meal.

banderaseafood.com



AUTHENTICALLY SPANISH.

Our sea sites span the South Eastern coast of Spain, where the natural sea currents bring in a constant supply of fresh, cold clean waters that keep the ocean temperature in the perfect range for growing healthy fish. Bandera products are grown in a natural environment and are harvested with care to guarantee a rich and smooth flavour.

SEA BREAM / DORADE

Sparus aurata



WHOLE & GUTTED FISH



WEIGHT

Regular: 400-500g,
500-600g, 600-800g

Real: 800-900g,
900-1100g, 1100-1400g

PACKAGING

10kg WF, 9kg GS
(gutted, gilled, scaled)

FORMAT

Fresh

COUNTRY OF ORIGIN

Spain^{1,2,3,4,5}

CERTIFICATIONS

1- Friend of the Sea

2- IFS

3- Global G.A.P.

4- ISO 14001

5- ISO 45001

MEAGRE/OMBRINA

Argyrosomus regius



WHOLE & GUTTED FISH



WEIGHT

Whole & Gutted:
Imperial: 2000-3000g,
3000-4000g,
4000-5000g

PACKAGING

12kg WF, 11kg GGS
(gutted, gilled, scaled)

FORMAT

Fresh

COUNTRY OF ORIGIN

Spain^{1,2,3,4,5}

CERTIFICATIONS

1- Friend of the Sea

2- IFS

3- Global G.A.P.

4- ISO 14001

5- ISO 45001





SHELLFISH

Patagonian Scallops
(*Zygochlamys patagonica*)

Scallop Medallions
(Made with: *Zygochlamys patagonica*)

Argentine Red Shrimp
(*Pleoticus Muelleri*)

Wild East Coast Shrimp
(*Litopnaeus setiferus* and
Farfantepenaeus aztecus)

Pacific White Shrimp
(*Penaeus vannamei*)

Crab
(*Chaceon notialis*, *Cancer magister*,
Lithodes santolla, *Chionecetes bairdi*)

SCALLOPS

Placopecten magellanicus and Zygochlamys patagonica

PATAGONIAN SCALLOPS

Zygochlamys patagonica



COUNT

60/80, 80/120, 120/150, 150/200, 220/up

PACKAGING

Bulk: 2 x 5 lb (2.3 kg); 33 lb (15 kg) box

Retail: 12 x 1 lb (454 g) bags

FORMAT

Frozen at sea

COUNTRY OF ORIGIN

Argentina^{1,2,3}

CERTIFICATIONS

1- MSC
2- BRCGS
3- Ocean Wise

SCALLOP MEDALLIONS

Zygochlamys patagonica



COUNT

U/10, 10/20, 20/30, 30/40

PACKAGING

Frozen: 2 x 5 lb (2.3 kg); 6 x 5 lb (2.3 kg)

Fresh:

1 x 8 lb

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

USA^{1,2}

CERTIFICATIONS

1- MSC
2- BRCGS

SEA SCALLOPS WRAPPED IN BACON

Placopecten magellanicus



PACKAGING

Bulk: 2 x 5 lb (2.3 kg)

Retail: 10 x 1 lb (454 g) bags

FORMAT

Frozen

COUNTRY OF ORIGIN

USA¹

CERTIFICATIONS

1- BRCGS

SCALLOP MEDALLION WRAPPED IN BACON

Zygochlamys patagonica



PACKAGING

Bulk: 2 x 5 lb (2.3 kg)

FORMAT

Frozen

COUNTRY OF ORIGIN

USA¹

CERTIFICATIONS

1- BRCGS

SMOKEY PATAGONIAN SCALLOPS

Zygochlamys patagonica



PACKAGING

Bulk: 2x5 lb

Retail: 5lb bag

FORMAT

Frozen

COUNTRY OF ORIGIN

USA¹

CERTIFICATIONS

1- BRCGS



ARGENTINE RED SHRIMP

Pleoticus Muelleri

ARGENTINE RED SHRIMP



COUNT

13/15, 16/20, 21/25, 26/30, 31/40, 41/50

EZP

PND tail-on
PND tail-off

PACKAGING

5 x 2 lb packaging

FORMAT

Frozen

COUNTRY OF ORIGIN

Argentina

ARGENTINE RED SHRIMP RETAIL PACK



COUNT

HOSO Shrimp Sizes:
L1 10/20, L2 21/30, L3 31/40

HLSO Shrimp Sizes:
C0 15/3, C1 30/55,
C2 56/100, CR Broken

PACKAGING

12 kg (6x2 kg) case,
14 kg bulk packed

FORMAT

Blast frozen on-board vessel

COUNTRY OF ORIGIN

Argentina



RED SHRIMP. COLOURFUL FLAVOUR.

Offer your customers something truly extraordinary: Wild-caught Argentine Red Shrimp, harvested in the Southwest Atlantic Ocean, off the shores of Argentina. Our shrimp are caught in season and processed at a local state-of-the-art facility to ensure premium quality. Your customers will love the vibrant colour, firm texture, and slight sweet taste that this unique product delivers. Often compared to lobster, Argentine Red Shrimp are well suited for many cooking techniques.

WILD EAST COAST SHRIMP

Litopenaeus setiferus or *Farfantepenaeus aztecus*

WILD EAST COAST SHRIMP

Litopenaeus setiferus or *Farfantepenaeus aztecus*, Raw Shell-on



COUNT
16/20, 21/25, 26/30, 31/35,
36/40, 40/50, 50/60,
60/70, 70/80

PACKAGING
Fresh: 50 lb (23 kg) case

IQF: 30 lb (13.6 kg) case
6 x 5 lb (2.3 kg)

Block: 50 lb (23 kg) case
10 x 5 lb (2.3 kg)

Retail: 1 lb (454 g) bags,
12 x 0.75 lb (340 g) bags

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
USA¹

CERTIFICATIONS
1- BRCGS

SHRIMP WRAPPED IN BACON

Litopenaeus setiferus or *Farfantepenaeus aztecus*



PACKAGING
Bulk: 2 x 5 lb (2.3 kg)

Retail: 10 x 1 lb (454 g) bags

FORMAT
Frozen

COUNTRY OF ORIGIN
USA¹

CERTIFICATIONS
1- BRCGS

PACIFIC WHITE SHRIMP

Litopenaeus vannamei

RAISED WITHOUT ANTIBIOTICS



COUNT
PD tail-on: 31/40, 51/60,
70/90

Easy Peel: 36/40, 51/50,
other sizes available

PACKAGING
12 x 340 g

FORMAT
Frozen

COUNTRY OF ORIGIN
Honduras^{1,2,3,4,5}

CERTIFICATIONS
1- BAP
2- BRCGS
3- ASC
4- Naturland
5- Ocean Wise

CRAB

Chaceon notialis, Cancer magister, Lithodes santolla, Chionecetes bairdi

DEEP-SEA RED CRAB CLUSTERS

Chaceon notialis



WEIGHT

M: 4 - 6 oz (120 - 180 g)

L: 6 oz (180g) UP

PACKAGING

22 lb (10 kg) box, 50.7 lb (23 kg) bulk box, soldier pack

FORMAT

Cooked, Brine / Blast frozen

COUNTRY OF ORIGIN

Uruguay^{1,2}

CERTIFICATIONS

- 1- Friend of the Sea
- 2- Fisheries Improvement Program

CRAB MEAT PACK

Chaceon notialis



WEIGHT

Salad: 6 x 5 lb (2.27 kg)

PACKAGING

30 lb (13.5 kg) box

FORMAT

Frozen

COUNTRY OF ORIGIN

Uruguay^{1,2}

PROCESSED IN

Canada

CERTIFICATIONS

- 1- Friend of the Sea
- 2- Fisheries Improvement Program

CRAB MEAT RETAIL PACK

Chaceon notialis



WEIGHT

Salad: 15 x 200g (7oz)

PACKAGING

Salad: 3 kg (6.6lb) box

FORMAT

Frozen

COUNTRY OF ORIGIN

Uruguay^{1,2}

PROCESSED IN

Canada

CERTIFICATIONS

- 1- Friend of the Sea
- 2- Fisheries Improvement Program

CRAB DIP

Chaceon notialis



WEIGHT

12 pc (2.27kg)

PACKAGING

227g box

FORMAT

Frozen

COUNTRY OF ORIGIN

Uruguay^{1,2}

PROCESSED IN

Canada

CERTIFICATIONS

- 1- Friend of the Sea
- 2- Fisheries Improvement Program





DUNGENESS CRAB WHOLE COOKED

Cancer magister



WEIGHT
U/1.75 lb (0.8 kg),
1.75 lb (0.8 kg)/UP

PACKAGING
Individually bagged with
claws banded-body;
30 lb (13.6 kg) box

FORMAT
Brine frozen

COUNTRY OF ORIGIN
USA

DUNGENESS CRAB CLUSTERS

Cancer magister



WEIGHT
Ocean run

PACKAGING
25 lb (11.3 kg) box

FORMAT
Brine frozen

COUNTRY OF ORIGIN
USA

PATAGONIAN SOUTHERN RED KING CRAB CLUSTERS

Lithodes santolla



PACKAGING
S: 350 g or less
M: 350 g - 500 g
L: >500 g
Net box weight 15 kg
(with 5% glaze)

*Also available in
Leg & Claw pack*

FORMAT
Blast frozen with
a freshwater glaze

COUNTRY OF ORIGIN
Argentina



FISH ROE

Wild Salmon Roe

Atlantic Salmon Roe





FISH ROE

Our fish roe has long been a staple in Asian and European diets. Today, it's becoming increasingly popular in the US market as sushi consumption continues to rise. High in Omega-3 fatty acids and an incredible source of protein without the fat and cholesterol associated with red meat, these delicate eggs are a delicious, healthy treat for your taste buds.

FISH ROE

WILD SALMON ROE

Ikura, Green, Sujiko



PACKAGING

Ikura:
2.2 lb (1 kg) x 12, 26.4 lb
(12 kg) master case

Salmon (green):
3 x 16 lb (7.3 kg) block

FORMAT

Frozen

COUNTRY OF ORIGIN
Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

ATLANTIC SALMON ROE



PACKAGING

Green Roe:
30 kg case (4 x 7.5 KG
block)

FORMAT

Frozen



DELIVERED QUICKLY. DEVoured INSTANTLY.

Your customers want to prepare mouthwatering seafood dishes but their busy schedules interfere. True North Seafood Maple BBQ Seasoning offers a delicious solution that will cut the prep time in half and double the flavour.



SPICES

**MAPLE
BBQ**

SIZE
6.2 oz (175 g)

PACKAGING
12 bottles / case

COUNTRY OF ORIGIN
Canada



CERTIFICATIONS

WE'RE PROUD TO OFFER PRODUCTS THAT MEET THE FOLLOWING CERTIFICATIONS:



ASC

The Aquaculture Stewardship Council is an independent, international non-profit organization that manages the world's leading certification and labeling program for responsible aquaculture. For more information on ASC, visit www.asc-aqua.org.



BAP

The Best Aquaculture Practices (BAP) program is an international certification program based on achievable, science-based and continuously improved standards for the entire farmed seafood production chain – including the processing plant, farm, hatchery and feed mill. BAP standards are the world's most comprehensive for farmed seafood, covering environmental responsibility, social accountability, food safety and animal welfare. BAP uses third-party auditors that evaluate compliance with BAP standards developed by the Global Aquaculture Alliance. For more information, visit www.bapcertification.org.



Food Safety

CERTIFICATED

BRCGS Global Standards

BRCGS is a leading brand and consumer protection organization, used by over 28,000 certificated suppliers over 130 countries, with certification issued through a global network of accredited certification bodies. BRCGS' Standards guarantee the standardisation of quality, safety and operational criteria and ensure that manufacturers fulfil their legal obligations and provide protection for the end consumer. Certification to BRCGS' Standards is now often a fundamental requirement of leading retailers, manufacturers and food service organization. For more information, please visit www.brcgs.com.



MSC

The Marine Stewardship Council (MSC) is an international non-profit organization established to address the problem of unsustainable fishing and safeguard seafood supplies for the future generations. It operates the most globally recognized, science-based certification and ecolabeling program for wild-caught seafood. Fish and seafood with the MSC blue fish label has been responsibly caught by a certified sustainable fishery and is traceable to the source. For more information, visit www.msc.org.



RFM

The Alaska Responsible Fisheries Management (RFM) Program is an ISO accredited, third-party fisheries certification program. It is a comprehensive certification program founded on the strongest and most widely acknowledged international standards and practices. Based on United Nations Food and Agriculture Organization (FAO) criteria, RFM offers seafood buyers and sellers a credible, cost effective choice in seafood certification. For more information visit www.alaskaseafood.org/rfm-certification.



IFS

International Featured Standards are uniform food, product, and service standards. They ensure that IFS-certified companies produce a product or provide a service that complies with customer specifications, while continually working on process improvements. For more information, visit www.ifs-certification.com.



Ocean Wise Recommended

Ocean Wise Seafood is a sustainable seafood program of Ocean Wise, a global ocean conservation organization. With two classification categories – Ocean Wise Recommended or Not Recommended - the program helps to ensure that ocean life will be abundant for generations to come. Classifications are routinely updated based on the latest scientific information. As partners, we make the commitment to clearly label all Ocean Wise Seafood products so consumers can make sustainable choices and fight overfishing. For more information visit www.seafood.ocean.org.



Canadian Organic Regime

The Canadian Organic Regime (COR) is a federally managed program under the Canadian Food Inspection Agency (CFIA) Safe Food for Canadians Act (SFCA). Initially developed for terrestrial species, the program was expanded to include organic aquaculture and covers all stages of production, including processing and labelling.



Naturland

Naturland is the certification standards in Organic Agriculture guaranteeing the protection of the environment. For producers, processors and consumers, certifications by Naturland stands for a reliable quality management system, for the dependability of the organically grown produce, from it's cultivation to the finished product. Naturland has been accredited to the international norm ISO/IEC 17065 since 1998. This accreditation confirms that certification is performed to defined norms. For more information visit www.naturland.de/en.



Soil Association Organic

The Soil Association is the UK's leading membership charity campaigning for healthy, humane, and sustainable food, farming, and land use. Their organic standards are the most widely used, recognized, and trusted organic standards in the UK and they have a strong international reputation. For more information, visit www.soilassociation.org.



Kosher

The word kosher means proper or acceptable. For a product to be kosher certified, each ingredient, food additive and processing aid used in its production must comply with the dietary guidelines set forth in Jewish law. For more information, visit www.oukosher.org.



Global G.A.P

The GLOBAL G.A.P. Aquaculture Standard sets strict criteria for legal compliance, food safety, workers' occupational health, safety, and welfare, animal welfare, as well as environmental and ecological care. The Standard covers the entire production chain from feed to fork. For more information, visit www.globalgap.org.



Label Rouge

A prestigious quality mark granted by the French Ministry of Agriculture to products demonstrating superior quality and taste. For more information, visit www.labelrouge.fr and saumoneccossais.com.



Friend of the Sea

Friend of the Sea is an international certification scheme for products from sustainable fisheries and aquaculture. It also supports projects of preservation and protection of the environment and marine habitats. Find more at www.friendofthesea.org



ISO 14001

Today's society has a high sensitivity to environmental issues. Environmentally-conscious customers prefer to do business with companies that share the same values. Implementing an Environmental Management System is the first step to satisfy the demands of society. For more information, visit www.bureauveritas.es/services+sheet/certificacion+iso+14001

ISO 45001

Occupational Health and Safety is one of the basic elements of business management. This standard guarantees best practices in the entire chain. For more information, visit: www.bureauveritasformacion.com/nueva-norma-ISO-45001-2017-sistema-de-gestion-de-la-seguridad-y-la-salud-en-el-trabajo-2007.aspx

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Nourish the world.



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