

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.

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.





Bioriginal



Bioriginal

Bioriginal



IT'S AUSTRALIAN FOR SEAFOOD™

Cooke
CANADA



Cooke
SCOTLAND

Cooke
EUROPE

Bioriginal

Cooke
USA



Cooke
ESPAÑA



Cooke
CENTRAL AMERICA

copeinca

Cooke
CHILE

Cooke
URUGUAY

Cooke
ARGENTINA

Cooke

FOODSERVICE+

INTRODUCING COOKE FOODSERVICE+

Exceptional seafood, expert service, sustainable practices.

With access to over 25 species and a dedicated team of industry experts, we seamlessly integrate with your operations to ensure top-quality products and exceptional service. As a family-owned company with 40 years of experience and a global reach, we're committed to innovation, environmental responsibility, and providing you with the best seafood while supporting sustainable practices.

The "+" in Cooke Foodservice+ symbolizes the added value, premium service and deeper partnership that set us apart.

- **Beyond seafood, it's a partnership:** We're not just a supplier – we're a true partner, helping you navigate challenges, optimize operations and elevate menu offerings.
- **Tailored solutions for every customer:** Customized solutions that align with your unique needs, ensuring you get the right seafood, at the right time, in the right quantities.
- **Innovation and sustainability, built in:** Innovation and sustainable practices are at the core of everything we do, from new species to sustainable harvesting methods, we'll ensure you're always ahead of the curve.





OUR BRANDS



MARKETING

Our team of experts extends to in-house marketing, design and videography/photography. Here's a look at what we can offer as your partner:

- **Menu development and ideation:** Collaboration and ideation sessions with our corporate chef to elevate menu offerings, drive interest and increase orders, as well as design and strategy to support.
- **Customized collateral and training sessions:** In-store demos and training sessions for teams to learn about our products, as well as educational packages and customized collateral to support that experience and each product.
- **Integrated marketing campaigns:** A strategic mix of curated tactics to achieve marketing goals and objectives.
- **Digital support:** Custom video and photo content, digital strategies and online platform monitoring to ensure accuracy.
- **Incentive programs and contesting:** Custom programs for customers to improve sales, education and engagement.




Sourcing your fish closer to home has its advantages




truenorthseafood.com




Sourcing your fish closer to home offers a wealth of benefits, not only supporting the US economy but also decreasing the miles your food travels. By choosing Atlantic Salmon from the Gulf of Maine, consumers are ensuring that their investment to good food directly supports local communities and workers. The focus on local and sustainable practices shows our consumers our commitment to excellence, transparency, and responsible stewardship of natural resources. This is the Gulf of Maine way.

 **73%** of US consumers include seafood in their diets as a key source of protein.

 **61%** of US consumers shop for local brand when grocery shopping.

 **42%** of US consumers are putting more effort into eating healthier.

 **49%** of US consumers are looking for environmentally-friendly products when grocery shopping

Source Citations:
Mintel - Proteins and protein alternatives US 2024
Mintel - Better for you eating trends US 2023
Mintel - Grocery Retailing US 2024



WHAT'S NEW IN PRODUCT DEVELOPMENT

Meeting the evolving demands of seafood consumers

Our product development team is focused on creating delicious, innovative and sustainable seafood products.

Although our seafood products are always on-trend and in-demand, we're not about following the rest of the pack. We know that our products are popular because we conduct extensive research to understand what the end consumer wants. Whether it's healthier protein options, or convenient, ready-to-serve products, we always know what your customer needs. And we have the research to prove it.

Have a new product in mind? Our team understands the importance of collaboration, and we're always ready to work closely with you to bring your vision to life. Whether it's refining an existing product or venturing into something entirely new, we're here to make it happen.

This year, innovation targets the high protein snack category – “Better for you” and continues developing new flavors and ready to cook products in frozen and fresh formats.



Beet Blush Cold Smoked Salmon

Ready to serve and eat for breakfast, lunch or dinner!

True North beet blush cold smoked salmon offers a unique stunning red color as well as a delicious smoke flavor to elevate an appetizer or to upscale a charcuterie board.

Through gently salting and smoking, our BAP certified salmon acquires a wonderful smoky taste and delicate texture. While its unique color comes from dry natural beet spread across the surface of the fish prior to smoking.

See page 31 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*)

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

FORMAT

Fresh

COUNTRY OF ORIGIN

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

CERTIFICATIONS

- 1- BAP
- 2- BRCGS

PORTIONS

Plain, Maple BBQ, Herb,
Jamaican Jerk



PACKAGING

5 lb (2.3 kg) boxes
10 lb (4.5 kg) boxes

FORMAT

Fresh

COUNTRY OF ORIGIN

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

CERTIFICATIONS

- 1- BAP
- 2- BRCGS

KABOBS

Plain, Maple BBQ, Herb,
Jamaican Jerk



WEIGHT

4 oz (113 g)

PACKAGING

2 x 4 oz pack
4 x 4 oz pack
6 x 4 oz pack

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

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

CERTIFICATIONS

- 1- BAP
- 2- BRCGS



Raised **True**



IF YOU'RE LOOKING FOR FRESH SALMON, JUST LOOK CLOSER TO HOME.

Our Atlantic salmon is sustainably raised and harvested in the cold, clear waters of the North Atlantic. Fully traceable from egg to plate, we control every step of the journey. Perfect for grilling, baking, or roasting, it's a delicious choice year-round.



**BURGERS ARE ALWAYS A CROWD PLEASER,
ESPECIALLY OUR ATLANTIC SALMON BURGERS.**

These burgers are packed with 23 grams of protein and are wonderfully versatile. Grill on a stove top or barbeque and serve as the center of attention. Have you tried our burgers with mango chutney? It's a must have topping.

ATLANTIC SALMON BURGERS

BULK



PACKAGING

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

Foodservice Bulk:
6.25lb case
(20 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 all households
in the U.S. own
at least a grill
or smoker*

* Hearth, Patio & Barbecue Association, (2023, March 13), 2023 State of the Barbecue Industry. HPBA. <https://members.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

4-8 oz (113.4-226.8 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

1-2 lb, Ocean-run

PACKAGING

Fresh: 10 lb (4.5 kg) & 30 lb (13.6 kg) styro boxes
Frozen: 20 lb (9.1 kg) cases

FORMAT

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

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

CASE READY PRODUCTS



WEIGHT

Catch weight

PACKAGING

Tray pack, skin pack

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Alaska USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM



FROM THE ALASKAN WILDS.

Our wild-caught sockeye salmon is locally and sustainably sourced from the cold, pristine waters of Alaska. Thanks to its all-natural diet of wild marine organisms, our sockeye salmon retains its firm, flakey texture and vibrant color while cooked. Wildly versatile and perfect for grilling, broiling, smoking, and steaming.

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

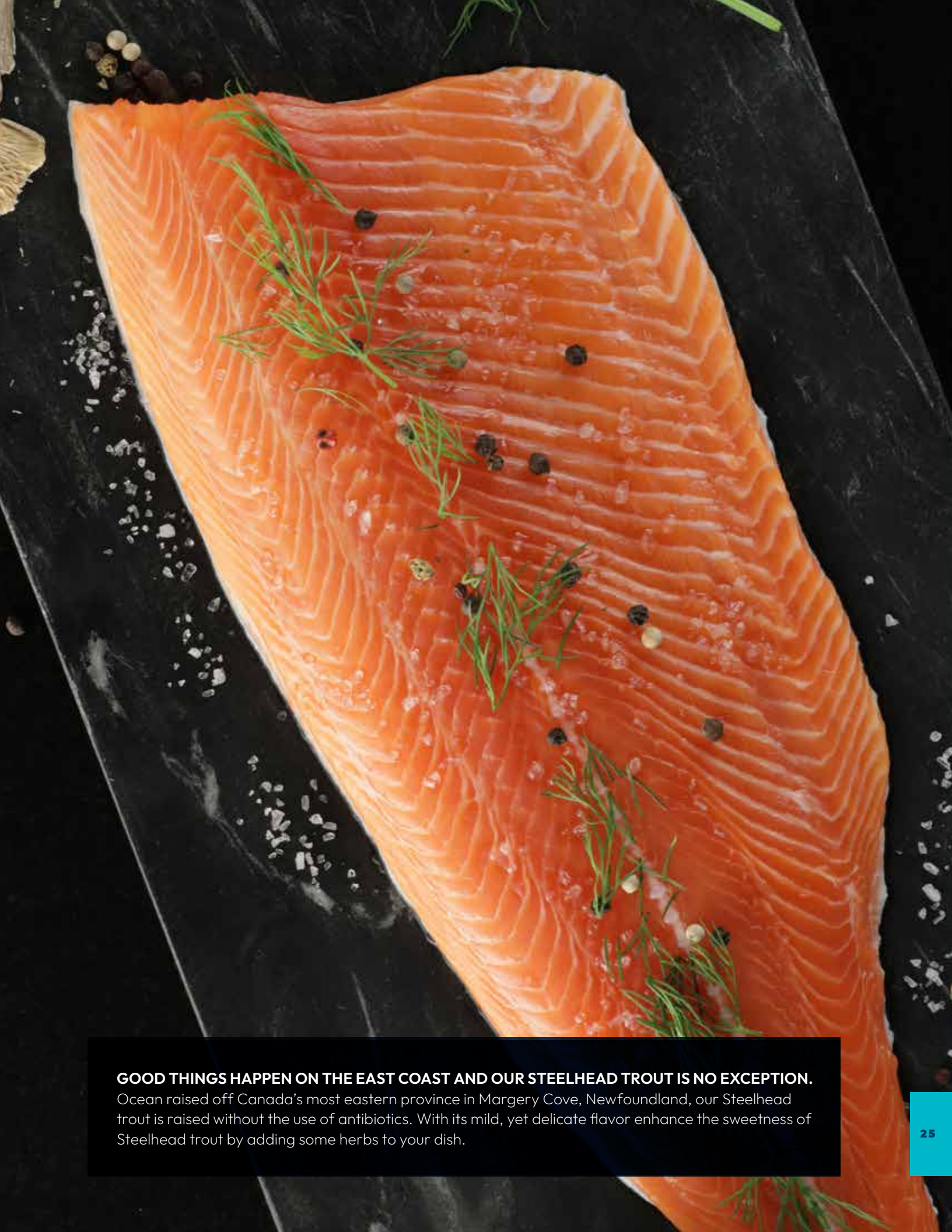


PACKAGING
1-2 lb fillets, 10 lb case,
30 lb case

FORMAT
Fresh, Skin on

COUNTRY OF ORIGIN
Canada^{1,2}

CERTIFICATIONS
1- BAP
2- BRCGS



GOOD THINGS HAPPEN ON THE EAST COAST AND OUR STEELHEAD TROUT IS NO EXCEPTION.

Ocean raised off Canada's most eastern province in Margery Cove, Newfoundland, our Steelhead trout is raised without the use of antibiotics. With its mild, yet delicate flavor enhance the sweetness of Steelhead trout by adding some herbs to your dish.





SMOKED SALMON

Cold Smoked Atlantic Salmon

Hot Smoked Atlantic Salmon



OUR COLD SMOKED ATLANTIC SALMON IS BOUND TO ELEVATE ANY MEAL.

Expertly dry cured in a mixture of kosher salt and carefully selected ingredients. Delicately smoked in our Prince Edward Island facility for that famous smokey, yet fresh taste.

COLD SMOKED ATLANTIC SALMON

COLD SMOKED ATLANTIC SALMON SIDES

Traditional, Peppered, Gravlax, Scotch, Pastrami, Beet Blush



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}, USA^{1,2,3}, Chile^{1,2,3}

CERTIFICATIONS

1- BAP
2- Kosher
3- BRCGS

COLD SMOKED ATLANTIC RETAIL PACK

Traditional, Peppered, Gravlax, Scotch, Pastrami, Beet Blush



PACKAGING

Retail:
12x4oz (113g),
12 packs per case

FORMAT

Frozen

COUNTRY OF ORIGIN

Canada^{1,2,3}, USA^{1,2,3}, Chile^{1,2,3}

CERTIFICATIONS

1- BAP
2- Kosher
3- BRCGS

HOT SMOKED ATLANTIC SALMON

HOT SMOKED ATLANTIC SALMON

Plain, Peppered, Maple All Dressed, Sweet with 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

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 - 6 trays per case
Portions - 12 trays per case
Chunk - 6 trays per case

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

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

CERTIFICATIONS

1- BAP
2- BRCGS

STEELHEAD TROUT



PACKAGING

Fillet - 6 trays per case

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Canada^{1,2}

CERTIFICATIONS

1- BAP
2- BRCGS

SOCKEYE

Also available in overwrap tray.



PACKAGING

Fillets - 6 trays per case
Portions - 12 trays per case

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

USA^{1,2}

CERTIFICATIONS

1- MSC
2- RFM

ATLANTIC SALMON KABOBS

Plain, Maple BBQ



PACKAGING

2 x 4 oz - 12 trays per case
4 x 4 oz - 6 trays per case
6 x 4 oz - 6 trays per case

FORMAT

Fresh / Frozen

COUNTRY OF ORIGIN

Canada^{1,2}

CERTIFICATIONS

1- BAP
2- BRCGS



PRODUCT OF USA



ATLANTIC SALMON



UNCOOKED | KEEP REFRIGERATED



Best before/

Weight : XXX g
\$00.00







WHITE FISH

Rosefish

(*Sebastes norvegicus*)

Patagonia Silver Hake

(*Merluccius hubbsi*)

Sea Bass/Bronzini

(*Dicentrarchus labrax*)

Sea Bream/Dorade

(*Sparus aurata*)

Meagre/Ombrina

(*Argyrosomus regius*)

ROSEFISH

Sebastes norvegicus

WHOLE FISH



WEIGHT
M- 120/200
L- 200 up

PACKAGING
Interleaved

COUNTRY OF ORIGIN
Uruguay

Allow to be used
as bait in Maine/US.

PATAGONIA SILVER HAKE

Merluccius hubbsi

HGT

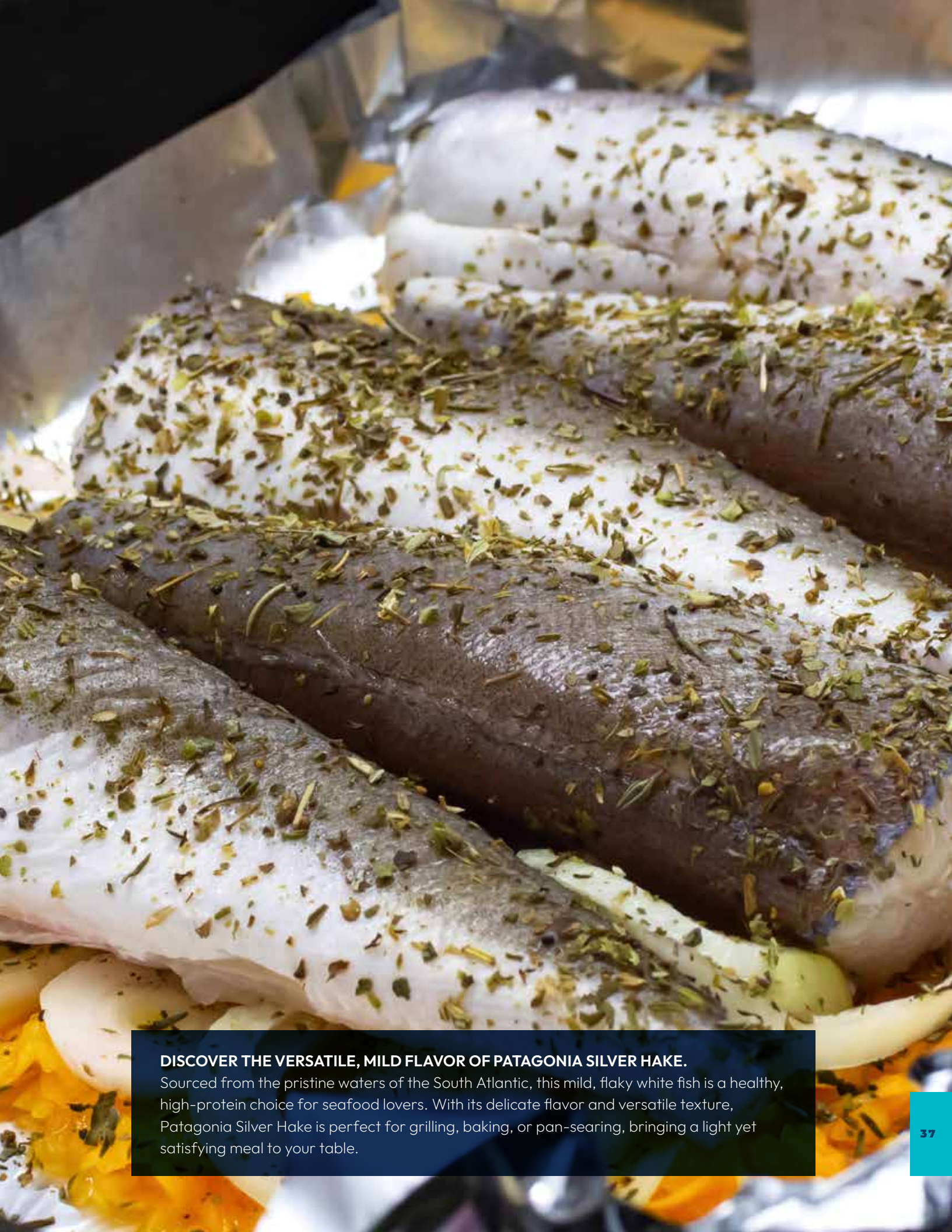


WEIGHT
100-250 g (3.5-7 oz)
250-350 g (7-12 oz)
350-450 g (12-16 oz)
450-700 g (16-24.7 oz)
700-900 g (1.5-1.9 lb)
900-1200 g (1.9-2.6 lb)
1200 g+ (2.6 lb+)

PACKAGING
16 kg (35 lb) corrugated box

FORMAT
Frozen

COUNTRY OF ORIGIN
Uruguay



DISCOVER THE VERSATILE, MILD FLAVOR OF PATAGONIA SILVER HAKE.

Sourced from the pristine waters of the South Atlantic, this mild, flaky white fish is a healthy, high-protein choice for seafood lovers. With its delicate flavor and versatile texture, Patagonia Silver Hake is perfect for grilling, baking, or pan-searing, bringing a light yet satisfying meal to your table.

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 (guttled, gilled, scaled)

FORMAT

Fresh or Frozen

COUNTRY OF ORIGIN

Spain^{1,2,3,4}

CERTIFICATIONS

- 1- IFS
- 2- Global G.A.P.
- 3- ISO 14001
- 4- 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

400-500 g (200-250 g)

500-600 g (250-300 g)

600-800 g (300-400 g)

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}

CERTIFICATIONS

- 1- IFS
- 2- Global G.A.P.
- 3- ISO 14001
- 4- ISO 45001





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

Sustainably grown in Mallorca, Spain and a popular fish for Mediterranean and Middle Eastern cuisine, our Bandera Bronzini is packed with delicate flavor. Commonly served whole, this perfectly flakey fish has a sweet buttery flavor that's guaranteed to impress.

banderaseafood.com



AUTHENTICALLY SPANISH.

Sustainably grown in Mallorca, Spain, our Bandera Dorade also known as Orata in Italian, is a stunning fish with an oval shape and silver skin that's famous for its delicate taste. Best served grilled or braised, this medium textured fish delivers a rich, meaty taste that will satisfy any palate.

banderaseafood.com

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}

CERTIFICATIONS

- 1- IFS
- 2- Global G.A.P.
- 3- ISO 14001
- 4- ISO 45001

MEAGRE/OMBRINA

Argyrosomus regius



WHOLE & GUTTED FISH



WEIGHT

Whole & Gutted:
Imperial: 450-700g,
700-950g, 2000-3000g,
3000-4000g

PACKAGING

12kg WF, 11kg GGS
(gutted, gilled, scaled)
6kg (fillets)

FORMAT

Fresh

COUNTRY OF ORIGIN

Spain^{1,2,3,4}

CERTIFICATIONS

- 1- IFS
- 2- Global G.A.P.
- 3- ISO 14001
- 4- ISO 45001





SHELLFISH

Sea Scallops

(*Placopecten magellanicus*)

Patagonian Scallops

(*Zygochlamys patagonica*)

Scallop Medallions

(*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)

SCALLOPS

Placopecten magellanicus and Zygochlamys patagonica

NORTH ATLANTIC SEA SCALLOPS

Placopecten magellanicus



COUNT
Frozen: 10/20, 20/30
Fresh: U/8, U/10, U/12, U/15, 16/20, 21/25, 26/30

PACKAGING
Frozen:
Bulk: 2 x 5 lb (2.3 kg); 6 x 5 lb; 1 x 33 lb
Retail: 15 x 12 oz (340 g) bags, 12 x 1 lb (454 g) bags

Fresh: 1 x 8 lb; 2 x 4 lb

FORMAT
Fresh / Frozen

COUNTRY OF ORIGIN
USA^{1,2,3}

CERTIFICATIONS
1- MSC
2- BRCGS
3- Ocean Wise

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
USA^{1,2}

CERTIFICATIONS
1- BRCGS
2- MSC

PATAGONIAN SCALLOPS

Zygochlamys patagonica



COUNT
60/80, 80/120, 100/150, 120/150, 150/220, 220/up

PACKAGING
Bulk: 2 x 5 lb (2.3 kg); 33 lb (15 kg) box; 6 x 5 lb (2.3 kg)

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

BREADED PATAGONIAN SCALLOPS

Zygochlamys patagonica



COUNT
70/90

PACKAGING
Bulk: 5 x 2 lb (10 lb case)

FORMAT
Frozen

COUNTRY OF ORIGIN
Argentina¹

CERTIFICATIONS
1- BRCGS



SMALL SCALLOP, BIG OPPORTUNITY.

Frozen-at-sea within an hour of harvest off the coast of Argentina, small Patagonian Sea Scallops are preserved with no chemicals or water added for an exceptionally dry sea scallop. This small size profile lends itself well to a wide range of ingredients and appetizer options.



BROUGHT TO YOU BY THE PIONEER OF SCALLOP MEDALLIONS.

Our sea scallop medallions are formed with whole Marine Stewardship Council (MSC)-certified Patagonian sea scallops, sustainably harvested from the cold, clean waters off the coast of Argentina. Available wrapped in bacon or breaded, adding the perfect bite to any dish.

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

BREADED SCALLOP MEDALLIONS

Zygochlamys patagonica



COUNT

10/20

PACKAGING

Bulk: 5 x 2 lb (10 lb case)

Retail: 12 x 1.5 lb bag

FORMAT

Frozen

COUNTRY OF ORIGIN
USA¹

CERTIFICATIONS

1- BRCGS

SCALLOP MEDALLIONS WRAPPED IN BACON

Zygochlamys patagonica



PACKAGING

Bulk: 2 x 5 lb (2.3 kg)

FORMAT

Frozen

COUNTRY OF ORIGIN

USA^{1,2}

CERTIFICATIONS

1- BRCGS
2- MSC

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. COLORFUL FLAVOR.

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 color, 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
*Also offering Argentine Red
Shrimp wrapped in Bacon*

COUNTRY OF ORIGIN
USA¹
CERTIFICATIONS
1- BRCGS

PACIFIC WHITE SHRIMP

Litopenaeus vannamei

ORGANIC



COUNT
Raw Organic PD Tail-On:
41-50,
Raw Organic Easy Peel:
36-40, 41-50
Cooked Organic
PD Tail-On: 55-65

PACKAGING
15 x 1 lb

FORMAT
Frozen
COUNTRY OF ORIGIN
Honduras^{1,2,3,4,5}
CERTIFICATIONS
1- BAP
2- BRCGS
3- ASC
4- Naturland
5- Ocean Wise

RAISED WITHOUT ANTIBIOTICS



COUNT
Raw PD Tail-On: 41-50
Raw Easy Peel: 36-40, 41-50
Raw PD Tail-On: 55-65
Other sizes are available

PACKAGING
10 x 2 lb

FORMAT
Frozen
COUNTRY OF ORIGIN
Honduras^{1,2,3,4,5}
CERTIFICATIONS
1- BAP
2- BRCGS
3- ASC
4- Naturland
5- Ocean Wise



JUST WAIT 'TIL YOU GET YOUR CLAWS INTO THIS!

Our deep sea red crab is wild harvested in the cool, clean waters of Uruguay. The versatility of our red crab meat makes for the perfect addition to your plate.

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- Government Fishery Improvement Program

COCKTAIL CRAB CLAWS

Chaceon notialis



WEIGHT

2 x 2 lb (907 g), Ocean Run

PACKAGING

4 lb (1.81 kg) box

FORMAT

Frozen

COUNTRY OF ORIGIN

Uruguay¹

PROCESSED IN

Indonesia

CERTIFICATIONS

1- Friend of the Sea

CRAB MEAT PACK

Chaceon notialis



WEIGHT

Combo: 2 x 2.5 lb, 4 x 2.5lb
Salad: 15 x 8 oz

PACKAGING

5 lb (2.3 kg), 10 lb (4.5 kg)

FORMAT

Frozen

COUNTRY OF ORIGIN

Uruguay¹

HAND-PICKED IN

Indonesia

CERTIFICATIONS

1- Friend of the Sea

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

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 packs*

FORMAT

Blast frozen with
a freshwater glaze.

*Also available:
Legs & Claws*

COUNTRY OF ORIGIN

Argentina

SOUTHERN RED KING CRAB LEGS AND CLAWS

Lithodes santolla



PACKAGING

5 x 2 lb

5 lb (2.27 kg)

10 lb (4.54 kg)

FORMAT

Blast frozen with
a freshwater glaze

COUNTRY OF ORIGIN

Argentina

SOUTHERN RED KING CRAB SPLIT LEGS AND CLAWS

Lithodes santolla



PACKAGING

1 lb (454 g)

FORMAT

Blast frozen with
a freshwater glaze

COUNTRY OF ORIGIN

Argentina



THERE'S NO NEED TO MESS WITH PERFECTION.

Our Southern King Crab is caught fresh in the pristine waters off the Sothern coast of Argentina. Perfectly cooked and blast frozen at sea, our king crab is a delicious way to turn meals into unforgettable occasions.





FISH ROE

Atlantic Salmon Roe



FISH ROE

Gaining popularity in U.S. markets, our fish roe has long been a staple in Asian and European cuisines. A favorite in sushi dishes, it's rich in Omega-3 fatty acids and an excellent source of protein—offering a healthy alternative to red meat without the fat and cholesterol. These delicate eggs are a flavorful and nutritious delight for your palate.

FISH ROE

ATLANTIC SALMON ROE



PACKAGING

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

FORMAT

Frozen

CERTIFICATIONS

WE ARE PROUD THAT OUR GLOBAL OPERATIONS PRODUCE 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

BRCS Global Standards

BRCS 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. BRCS' 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 BRCS' 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.



Almeria Uruguay
Australia Uruguay
Aires Black