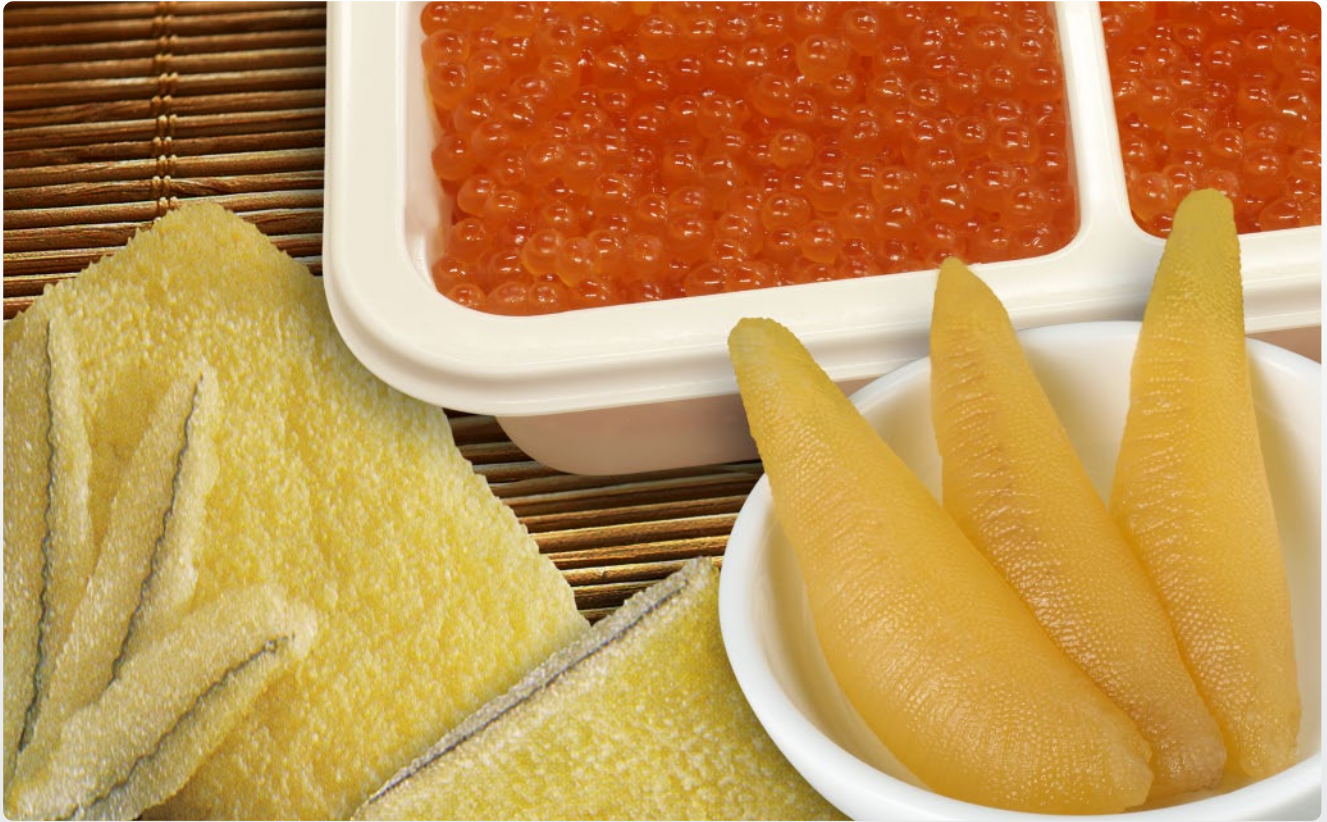




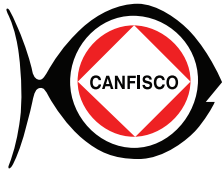
**CANADIAN FISHING COMPANY**



## **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.



## 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.