



CANADIAN FISHING COMPANY



Wild Pacific Salmon Smoked and Value Added

As one of the largest harvesters of wild Pacific salmon in North America, Canfisco offers one of nature's healthiest and purest foods, wild salmon is an excellent source of protein that is low in saturated fat. Salmon also contain highly unsaturated oils, called Omega-3 polyunsaturated fatty acids that have been linked to numerous health benefits. Compared to other protein sources, salmon is also generally lower in fat and calories than beef, poultry or pork. Canadian Fishing Company offers a wide variety of value-added products custom processed to specifications under your private label such as smoked sockeye lox, hot smoked salmon nuggets, and salmon jerky.



Wild Pacific Salmon Smoked and Value Added

Product	Origin	Packing Sizes
Barbecued Chum Salmon Tips & Chunks	Chum Salmon	4.5 kg / carton
Smoked Sockeye Lox	Sockeye Salmon	24 x 85 g units / carton 12 x 227 g units / carton 10 x 454 g sliced sides / carton
Salmon Candy	Chum Salmon	454 g vac packed in 4.5 kg / carton
Marinated Salmon Portions	Chum Salmon	to specification
Other Specialty Products	Available upon request	to specification

Barbecued Chum Salmon Tips & Chunks

Wild chum salmon is deboned, trimmed, cut into tips or chunks and marinated in a special brine. Then the salmon is hot smoked over a unique blend of hardwoods infusing the pieces with an exceptional flavour. Finally the tips and chunks are cooked at high heat (200°F). These tasty treats are ready-to-eat, they are excellent as appetizers, on sandwiches or in a main dish.

Smoked Sockeye Lox

Our fresh deboned sockeye salmon is sliced and put on a gold board, then cold smoked over west coast alder wood before vacuum-packed and frozen for your convenience. Perfect for appetizers and sandwiches.

Salmon Candy

This succulent delicacy is an Alaska Symphony of Seafood "People's Choice" award winner. Wild chum salmon fillets are cut into strips and marinated in a special brine before being hot smoked over an unique blend of hardwoods. Then the strips are coated in demerara sugar for a deliciously sweet flavour. Available with or without pepper, this ready to eat product makes an impressive appetizer.

Marinated Salmon Portions

This uncooked, skin-on, boneless product won The BC Seafood Sensations® Award for its taste, packaging, marketability and innovation. Manufactured from chum salmon, these fillets are portioned and then seasoned in our artfully crafted marinades. Three gourmet flavours to choose from: five peppercorn spice, chili/lime and garlic/chive. A delicious, no-fuss dinner option.