

THE BEST TASTE AND QUALITY

APPEARANCE:

- Thick and meaty belly
- Intense and well-presented fat lines
- Rich pink in colour
- Firm

TASTE:

- Mild
- Buttery
- Fresh
- Tender

OUR FISH ARE UNIQUELY HANDLED TO ENSURE A FRESH-FROM-THE-OCEAN EXPERIENCE.

JAMES BEARD AWARDS

Preferred Salmon of the James Beard Awards

JBF HOUSE PURVEYOR

Skuna Bay is proud to be the official House Purveyor of salmon for the James Beard Foundation

SKUNA BAY'S ROLE IN PROTECTING THE ENVIRONMENT

OUR GOAL IS TO FEED THE WORLD WHILE HELPING TO REDUCE PRESSURE ON WILD FISH STOCKS.

Feed: fish should eat fish, but not so much that it reduces wild stocks. Our fish food is 25% from fish meal or fish oil.

All fish in our feed comes from certified sustainable fisheries.

Skuna Bay fish pens are 98.5% water and only 1.5% fish so our salmon have plenty of room to swim around and build up healthy muscle.

33% of Skuna Bay's farms are in fallow to allow the seabed to rest and regenerate.

Ours is the only completely recyclable box in the marketplace.

Lower carbon footprint because we do not fly the fish around the world to get to your restaurant.

Each Skuna Bay box has a tamper-proof seal and tape to ensure nobody touches the fish on its journey to the chef. And they are completely traceable.



Farmed Atlantic Salmon (incl. Skuna Bay Salmon) is rated yellow - Good Alternative by Monterey Bay Aquarium Seafood Watch® Program



Every Skuna Bay Salmon certified 4 Star Best Aquaculture Practices for sea farms, processing, feed operations and hatchery.



Every single shipment to our customers travels carbon neutral via Terra Pass carbon offsets.

Atlantic Salmon "Salmo salar" farmed in marine net pens in British Columbia are rated Yellow - Good Alternative
Source: <https://www.seafoodwatch.org/> & <http://www.fishchoice.com/>



SKUNA BAY

VANCOUVER ISLAND CRAFT RAISED SALMON

THE SKUNA BAY CRAFTSMAN FARMER STANDS ALONE IN THE TEETH OF MOTHER NATURE, USING HIS EXPERIENCE AND JUDGEMENT TO RAISE GOOD FISH.

GLACIER FED WATERS

OUR SALMON ARE RAISED IN ISOLATED SITES CHOSEN FOR THEIR PERFECT NATURAL OCEAN WATERS.



WWW.SKUNASALMON.COM

PRISTINE AND UNTOUCHED:

to ensure it is pure.

GLACIER FED:

to ensure it is that perfect cold temperature.

STRONG TIDAL CURRENTS:

to help build our fish's thick, muscular bellies.

PERFECT SALINITY:

as a natural ocean environment should be.

LOCATED IN HARD TO GET TO AREAS OFF THE WEST COAST OF VANCOUVER ISLAND.

THE CRAFT

SKUNA BAY HAS PIONEERED ITS OWN EXCLUSIVE PROCESS SO YOU EXPERIENCE FRESH-FROM-THE-OCEAN SALMON EVERY TIME.

Fish are harvested in a completely relaxed state because a relaxed fish is a good fish with firm texture.

Speed to the processor is critical so they can be hand-cleaned before going into rigor. This also results in great texture.

At our family-owned processor, only six approved salmon experts are allowed to hand-clean, inspect, select and pack Skuna Bay salmon.

Only the best fish are selected: 6% of fish make the Skuna Bay grade.

After the salmon are packed on ice and the box is sealed, the next person to open the box and touch our fish is the chef.

