

*Pacific Seafood*<sup>®</sup>

THE TOPSIDE OF BOTTOMFISH

# PACIFIC HALIBUT



*All natural*

*Wild caught*

*Sustainably harvested*

*Moist & flaky*

*A natural source of Omega-3 heart healthy acids*



## The Pacific Advantage®

...since 1941

- Wild and sustainably harvested
- Long line caught
- Pacific Seafood Premium guarantee of quality
- MSC certified sustainable
- Processing facilities in Alaska, British Columbia and lower 48 states
- Offered in numerous forms - Fresh H&G, Fletch, Steaks, Frozen IQF, IVP
- One of the largest procurers of halibut
- Work directly with fleet
- Pacific Seafood has industry leading traceability systems to assure food safety and track harvest to market
- Pacific Seafood is a founding member and supporter of the NFI - Better Seafood Board for ethical industry practices

### Building the Foundation

As the recovery process continues, Pacific Seafood supports the work and actively partners with fisheries governance to rebuild the category; utilizing best practices in managing the fishing, landing and processing of wild caught resources. We are proud of our contributions towards rebuilding this category and supporting the fishing communities we depend on. Through effective management, sustainable practices, and fishermen cooperation, this fishery has evolved from being overfished to one that has received MSC certification and been identified as the poster child of good fishery management practices. A true success story!

### Product Specifications

- HG / Fresh or Frozen (IQF)  
Size: 10/20, 20/40, 40/60, 60/80, 100+
- Fletches / Frozen / IVP or IQF  
Size: 1/3, 3/5, 5/7, 7+
- Portions / Frozen / IVP  
Retail: processed to size and pack/bag specs  
Food service: processed to size and pack specs
- Cheeks / Fresh or Frozen (IQF)  
1/10# case
- Harvest Areas: Alaska, British Columbia, Washington, Oregon & California

