



Document generated on: May 5, 2024
<http://canadaspecialtyfoods.ca>
info@ssfpa.net

Contents

Copeland Foods Ltd. - 604-946-7581	2
E-Fish-Ent Fish Company - 250 642 4007	3
Forest to Fork - 250-732-2063	4
Happy Pig Organic Farm - 250 846 5989	5
Jerseyland Organics - 250-442-8112	6
Kootenay Kitchen - 250-447-9263	8
Premium Brands Food Group - 604-668-5950	9
The Blue Goose Cattle Company Ltd. - 604-980-9106	10

Company results for 'Meat' under 'North coast'

Copeland Foods Ltd. - 604-946-7581

Contact: Vinay Bahia

Toll Free:

Phone: 604-946-7581

Cell:

Fax: 604-946-7570

Email: info@copelandfoods.com

Website:

Address:

8 - 7550 River Road

Delta, BC

Regions Supplied: Kootenay Lower mainland North coast Peace Thompson okanagan

Company Notes:

Gourmet dinners, snacks, marinades and seasonings

Products Available:

Soup Stock - Year Round

Meat Pies - Year Round

Pepperoni and cheese meat pies

E-Fish-Ent Fish Company - 250 642 4007

Contact: Bryan Mooney

Toll Free:

Phone: 250 642 4007

Cell:

Fax: 250 642 4057

Email: bryan@e-fish-ent.ca

Website: <http://www.e-fish-ent.ca>

Address:

1941 Goodridge Rd

Sooke, BC

V0S 1N0

Regions Supplied: All of BC

Company Notes:

E-Fish-Ent Fish Company Ltd. is a seafood processing business located on the West Coast of Vancouver Island in beautiful British Columbia, Canada. Our plant is federally licensed and inspected. An ongoing testing and sampling program by the Canadian Department of Fisheries and Oceans is in place for quality control (HACCP). Our products are of an all-natural origin without any added preservatives or artificial substances. Our salmon fillets are handled with utmost care, using the best ingredients available. All of our fish have been individually selected, hand cut, and hand packaged. We strive to maintain the highest possible standards. The salmon is smoked with locally grown wood for a great smoke flavor in the traditional style of the Canadian West Coast. Custom processing: We have a specialty processing and canning facility where we are able to prepare and thermally process fruits, vegetable sauces, meats or seafood. We are primarily interested in doing custom processing work and do very little in direct sales. Please see our website for more information or give us a call.

Products Available:

Smoked Salmon Pate - Year Round

Our Smoked Salmon Pate is fresh-frozen and vacuum packed.

Salmon Candy - Year Round

Salmon candy is a thick strip of salmon, which has been salted and sweetened and then smoked, creating a chewy sweet delicacy. Awesome treat! Product is fresh-frozen and vacuum packed.

Smoked Salmon - Year Round

It is smoked salmon, preserved in its own juices in a flexible gold foil "can," and needs no refrigeration until opened. These retort packages are great gifts and can be mailed around the world. They have a shelf life of at least five years. 4 oz, 8 oz Pink or Sockeye foil packs are available.

Forest to Fork - 250-732-2063

Contact: Brenda Cadieux

Toll Free:

Phone: 250-732-2063

Cell:

Fax:

Email: info@foresttofork.com

Website: <http://www.foresttofork.com>

Address:

Unit 113 - 1175 Rosehill Road

Kamloops, BC

V2E 1G9

Regions Supplied: All of BC

Company Notes:

All mushrooms collected in the pristine forests of BC. Recipes developed and created since 1989 and hand made. Please see our website for more information.

Products Available:

Dried Wild Mushrooms - Year Round

22 varieties (ie, Chanterelle, Morel, Lobster, Pine, Boletus). Sold in packages and loose quantities. Packages contain dried herbs added to mushroom base.

Preserved Mushrooms - Year Round

Preserved mushrooms in oil and wine vinegar, all laboratory tested. They come in jar and boxed sets.

Wild Morel Mushroom Bisques, Soups and Sauces - Year Round

Can specify product for consumption.

Wild Mushroom Marinade Vinaigrette - Year Round

Wild Mushroom Pate - Year Round

Dairy based, dried with instructions on the back, ready to use or in dried form. Pate can be specified with 22 different varieties of mushrooms.

Happy Pig Organic Farm - 250 846 5989

Contact: Marlene Thimer

Toll Free:

Phone: 250 846 5989

Cell:

Fax:

Email: happypigorganicfarm@gmail.com

Website:

Address:

21641 Walcott Road

Telkwa , BC

V0J 2X2

Regions Supplied: All of BC Bulkley nechako North coast

Company Notes:

Happy Pig Organic Farm is a family owned small scale certified organic farm on 320 acres in the Bulkley Valley near Smithers, BC. All of our animals are pasture raised so that they can root, scratch and peck as nature intended.

Products Available:

pasture raised Turkey - Fall

Certified Organic, pasture raised Turkey, PACS 16-466

Available Seasonally

Pasture raised Berkshire Pork - Year Round

Certified Organic, pasture raised Berkshire pork, PACS 16-466. Available throughout the year.

Pasture raised Chicken - Fall Summer

Certified Organic, pasture raised Chicken, PACS 16-466

Available Seasonally

Jerseyland Organics - 250-442-8112

Contact: Ric or Vickie Llewellyn
Toll Free:
Phone: 250-442-8112
Cell:
Fax:
Email: jerseyland@telus.net
Website: <http://www.jerseylandorganics.com>

Address:
2690 Almond Gardens Road, P.O. Box 1468
Grand Forks, BC
V0H 1H0

Regions Supplied: All of BC

Company Notes:

Jerseyland was BC's first organic dairy producer and on-farm processor. Jerseyland developed BC's first organic yogurts and is still produces the only non-homogenized (cream at the top) yogurt available from BC. We are an ethical producer. Our farming practices are humane, environmentally friendly, the way farms should be run in an "ideal world." We are located in the The Boundary district just east of the Okanagan in the "hot" interior dry belt. Our cheeses contain no "microbial enzymes" as these are generally genetically modified food ingredients, and we do not use them.

Products Available:

Certified Organic Angus Beef - Year Round

Jerseyland is certified organic and certified by the BCSPCA for humane practices. All Jerseyland beef is "grass finished". No animals are ranged on public lands - thus not damaging wildlife habitat or riparian areas. Jerseyland beef is slaughtered in a provincially licenced abattoir. CFIA-inspected carcasses are cut and wrapped on customers' specific requests. Limited cuts are available in inventory (frozen only)

Creame Fraiche (Sour Cream) - Year Round

34% bf 100% Jersey cream (non-homogenized) - pasteurized cream. Special order only.

Organic Butter - Year Round

Bulk 2.2 kgs blocks (service industry) This is "real," handmade farm butter, no water added, salted or unsalted. Rich yellow colour from the Jersey cream - used exclusively by chefs for its distinct flavour. Can be limited availability due to market demand.

Organic Cheddar Cheese - Year Round

Mild, medium and limited amounts of aged organic cheddar in bulk in 10 kg blocks, deli blocks or retail. 250 g packages (pre-priced or unpriced). White plain cheddar or Leicester cheddar available. Flavoured cheddar - Onion

Organic Feta Cheese (Cow's Milk) - Year Round

Canada's only organic feta available in bulk 10 kg blocks, or retail packaged.

We "age" our feta for a more distinct flavour. Available in plain or sundried tomato/oregano/onion mixed, packaged in brine.

Organic Gouda Cheese - Year Round

Mild and medium available in bulk 10 kg blocks, deli blocks or retail packaging.

Available in plain. Flavoured Goudas - Garlic

Organic Grana Cheeses - Year Round

Parmesan or Asiago which are both raw milk cheeses. Available generally in mild, medium or aged, bulk 10 kg blocks, deli blocks or retail packaged. Distinct award-winning cheeses.

Organic Yogurts - Year Round

Available in 5% non-homogenized Plain or Low Fat (.3% bf) 4 litre pails, 1 kg (1 litre), 500 ml or 175 ml. Flavours available - French Vanilla (real organic vanilla extract, non-artificial), strawberry, blueberry.

Kootenay Kitchen - 250-447-9263

Contact: Ron Liddle or Diana Carr

Toll Free:

Phone: 250-447-9263

Cell:

Fax: 250-447-9263

Email: info@organicgourmet.ca

Website: <http://www.organicgourmet.ca>

Address:

2065 Haaglund Road

Christina Lake, BC

V0H 1E3

Regions Supplied: All of BC

Company Notes:

Family-run, home-based, artisan specialty food producers. We are committed to certified organic principles. Our passion is producing food that is both delicious and nutritious.

Products Available:

Vege Pata Jalapeno - Year Round

Sold retail in 190 g vacuum packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN; using extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients, with sources as close to home as possible. Jalapeno and habanero peppers are added for a sparkling twist to conventional flavoured pate. Though VEGAN, our pate is loved by carnivores! All original recipes.

Goma - Fall Spring Summer Winter Year Round

Same recipe as the Sea Vegetable Gomashio, except with no sea salt in the recipe. This savoury sprinkle is good on all the foods listed above, and since it is not salted, it is also great on desserts like ice cream and puddings. Original recipe.

Sea Vegetable Gomashio - Fall Spring Summer Winter Year Round

Less sea salt, with the addition of kelp and dulse and a splash of tamari. Get the added nutrition of the sea veggies and less salt for those wishing to reduce salt in their diet. Original recipe. All our gomashios are certified by PACS #16-243.

Traditional Gomashio - Year Round

Traditional Gomashio sold retail in 170 g units. Also available in 1 kg bags for food service needs. A time-honoured Japanese condiment, Gomashio is roasted and ground sesame seed. 100% certified organic, certified VEGAN. Sprinkle on rice/grains, potatoes, popcorn, corn on the cob, salads, subs, soups, in salad dressings.

Vege Pate Curry - Fall Spring Summer Winter Year Round

Pate with a wonderful curry flavour, but with no heat. Our pate can be eaten as a sandwich spread. Several coffee shops use it as a quick vegetarian menu option, in a bunwich, or used as a VEGAN filling for sausage rolls with puff pastry, or simply served with crackers as an appy.

Vege Pate Herb - Year Round

Sold retail in 190 g vacuum-packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN. Made with extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients with sources as close to home as possible.

Premium Brands Food Group - 604-668-5950

Contact: Rob Aitken

Toll Free:

Phone: 604-668-5950

Cell:

Fax: 604-668-5969

Email: mike.bissell@pbfoodgroup.com

Website:

Address:

7720 Alderbridge Way

Richmond, BC

V3N 4J7

Regions Supplied: All of BC

Company Notes:

Premium Brands Food Group provides the food service industry with premium high-quality, best-in-the-class products.

Products Available:

Refrigerated and Shelf Stable Products -

Processed by Grimm's Fine Foods and Harlan Faribanks

Back Bacon - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

Deli Full Muscle - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

Deli Sliced Meats - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

Ham - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

Meat Snacks - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

Pre-cooked Sausages - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

Smoked Sausage - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

The Blue Goose Cattle Company Ltd. - 604-980-9106

Contact: Doug Sinclair

Toll Free:

Phone: 604-980-9106

Cell:

Fax: 604-980-9146

Email: info@bluegoosecattle.com

Website: <http://www.bluegoosecattle.com>

Address:

#123 - 1305 Welch Street

North Vancouver, BC

V7P 1B3

Regions Supplied: All of BC

Company Notes:

Farm gate to dinner plate quality control. Developing markets for economically-viable and ecologically-sustainable ranching.

Products Available:

Beef Jerky, Sausages, Hamburger Patties - Year Round

Chemical and preservative free.

Certified Organic Beef Products - Year Round

Our free range, grain-finished beef is raised without the use of antibiotics, growth-inducing hormones, or animal by-products. It is dry-hung and hand cut for exceptional flavour and quality. Fresh block cuts to NAMP standards or flash frozen in individual portions. 2005 winner of "Best Beef in BC," "Chef's Choice", and "Critic's Choice" awards. Featured product in "EAT! Vancouver 2005" exhibit. British Columbia raised and processed beef, distributed from North Vancouver distribution warehouse.