



Document generated on: May 18, 2024
<http://canadaspecialtyfoods.ca>
info@ssfpa.net

Contents

Estevan Tuna Corporation - 250-334-7648	2
Miracle Springs Inc. - 604 826 7508	3
Ocean Amber - 604-215-7007.....	4

Company results for 'Fish' under 'Lower mainland'

Estevan Tuna Corporation - 250-334-7648

Contact: Bruce & Diane Devereux

Toll Free:

Phone: 250-334-7648

Cell:

Fax: 250-334-2929

Email: ddevereux@shaw.ca

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

Address:

4098 Gartley Point Road

Courtenay, BC

V9N 9T2

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Custom Canned BC Cuaght Tuna. Natural (no water added) all Omega 3 intact Smoked tuna. Natural hardwood smoking, nuatural tuna with tsp of Organic Olive Oil.

Products Available:

Custom Canned BC Albacore Tuna - Year Round

BC Caught Albacore Tuna, Custom canned, hand filet, hnd packed canned Tuna in 180 g. Pull top lids, Natural Tuna, touch of sea salt smoke tuna, natural hardwood smoked with tsp. Organic Oilive oil.

Miracle Springs Inc. - 604 826 7508

Contact: Hans Lehmann

Toll Free:

Phone: 604 826 7508

Cell:

Fax: 604 826 0276

Email: miraclesprings@uniserve.com

Website:

Address:

12451 Stave Lake Street

Mission, BC

V2V 4J1

Regions Supplied: Lower mainland

Company Notes:

After 30 years of growing rainbow trout for the fresh food market, we have recently started production of the smoked products. The same high quality and care we take with our fresh product is there with the production of the smoked fish.

Products Available:

Miracle Springs Smoked Trout - Year Round

Cold Smoked Sliced Rainbow Trout - Year Round

Lox-style smoked trout, with delicate, lightly-smoked flavour so that the natural sweet flavour of the fish is maintained. Slices are separated to allow for easy use and the best presentation. Only small batches are processed at a time. Packaged in 200 gram packages on gold boards. Vacuum packed and flash frozen, which gives a 2-year shelf life. Also available in 1 kilo boxes.

Fresh Trout - Year Round

We sell fresh and live rainbow trout. Our fish are raised the slow way in cold, clean artesian water. We do not use growth-enhancing drugs or antibiotics. Our fish have firm flesh and a sweet taste that is the characteristic of a high-quality rainbow trout.

Hot Smoked Rainbow Trout Fillets -

Fillets are sprinkled with coarsely-ground pepper. The brine brings out flavour of the fish to make this a very popular product. The trout retains a nice moist texture. Each package (approximately 150-220 grams) contains two fillets. Only small batches are processed at a time. Fish are vacuum packed with gold background to show off this product. Also flash frozen to give two-year shelf life.

Ocean Amber - 604-215-7007

Contact: Sheryl Mann
Toll Free:
Phone: 604-215-7007
Cell:
Fax: 604-215-7806
Email: info@ocean-amber.com
Website: <http://www.ocean-amber.com>

Address:
2295 Commissioner Street
Vancouver, BC
V5L 1A4

Regions Supplied: Lower mainland Vancouver island

Company Notes:

From the pristine waters of the Pacific Ocean to your plate, Ocean Amber brings you the unique and new taste of Cold Smoked Rockfish. Caught off the coasts to British Columbia, cut, smoked and packaged in the heart of Vancouver, you can be sure this product is purely Canadian. We are the only company in Canada offering this new and exciting product! Ocean Amber Cold Smoked Rockfish has been featured on CBC's Fortune Hunters, in City Food Magazine, Chef's News (the official magazine of the BC Chefs' Association) and the North Shore News.

Products Available:

Cold Smoked Rockfish - Year Round

The concept behind our Cold Smoked Rockfish was to create a market for an under utilized species of our coast by creating an alternative to Salmon Lox. The goal was not necessarily to create a cost alternative but a taste alternative. Our product can be used in many of the same applications - on a bagel with cream cheese, as an hors d'oeuvres, etc. We can provide pre-sliced Cold Smoke Rockfish in 100 g or 454 g packages, and in fillet form. This product is available in either your frozen or refrigerated departments. Please contact us for more information at info@ocean-amber.com