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Markt Artisian Deli Inc. - 250-585-5337

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Regions Supplied: Vancouver island

Company Notes:

The main focus of our company is to use and source local, ethical, and where applicable, organic products to produce artisanal products using traditional, natural methods and techniques

Products Available:

Traditional method - Year Round

Traditional and original recipes in small batches. We do not use any artificial, or synthetic. We only use meat sourced from local, ethical farms. We smoke in small batches using only natural fruit wood smoke. Most smoked products can be nitrite free and will be done by request

Fresh, Hand-made Artisan Sausages - Year Round

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, synthetic or preservatives. We only use meat sourced from local, ethical farms. Some recipes are subject to seasonal availability

Hand Crafted, Original Recipe Fine and Coarse Pates - Year Round

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, or synthetic. We only use meat sourced from local, ethical farms. Some recipes are subject to seasonal availability.

Original Recipe Soups and Stocks - Year Round

All our soups are made from local products from scratch. We do not use any preservatives. We use minimal salt in our soups and no salt in our stocks. All meats and bones used for soups are sourced from local, ethical farms. Soups are subject to seasonal availability but are available year round.

Smoked Artisan Sausages - Year Round

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, or synthetic. We only use meat sourced from local, ethical farms. We smoke in small batches using only natural fruit wood smoke. Most smoked products can be nitrite free and will be done by request. Some recipes are subject to seasonal availability