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# Company results for 'Sausage' under 'Vancouver island'

## Markt Artisian Deli Inc. - 250-585-5337

**Contact:** Ryan Zuvich

**Toll Free:**

**Phone:** 250-585-5337

**Cell:**

**Fax:**

**Email:** marktartisandeli@gmail.com

**Website:** <http://www.marktartisandeli.com>

**Address:**

#102-5281 Rutherford Road

Nanaimo, BC

V9T 5N9

**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

# Moccia Urbani Foods - 778-355-9339

**Contact:** Stefan Urbani

**Toll Free:**

**Phone:** 778-355-9339

**Cell:**

**Fax:** 778-312-0121

**Email:**

**Website:** <http://www.moccia.ca>

**Address:**

2723B Murray Street

Port Moody , BC

V3H1X1

**Regions Supplied:** Lower mainland Vancouver island

**Company Notes:**

**Products Available:**

**Artisan Dry Cured Salami - Year Round**

8 flavours of salami dry cured in the Italian tradition. Fennel, Spicy Fennel, Argentinian, Roman, Truffle Salami, Abruzzo, Sicilian, Fig Toscano.

**Meatballs - Year Round**

Traditional Italian meatballs made with BC Pork. We also produce meatballs stuffed with ricotta cheese and parsley.

**Argentinian Sausage - Year Round**

Our traditional 1968 recipe made with BC Natural Pork, flavoured with oregano, red wine and Spanish paprika.

**Hot Italian Sausage - Year Round**

Our traditional 1968 recipe made with BC Natural Pork.

**Mild Italian Sausage - Year Round**

Our traditional 1968 recipe made with BC Natural Pork.

**RISOTTOBALLSR - Year Round**

Balls of creamy Italian risotto with fresh mozzarella cheese coated in a crispy breading. Available in five varieties: Plain, Mozzarella, With Italian Sausage, With Primavera Vegetables, with Porcini Mushrooms and With Ragu Sauce.

This is a frozen product that can be re-heated from frozen for 20 minutes in a standard oven.

**Toulouse Sausage - Year Round**

Our traditional 1968 recipe made with BC Natural Pork, flavoured with white wine, nutmeg and smoked bacon.

## Pasture-to-Plate/Rafter 25 Ranch - 604-254-6782

**Contact:** Barbara Schellenberg  
**Toll Free:**  
**Phone:** 604-254-6782  
**Cell:**  
**Fax:**  
**Email:** [grassfedmeats@pasture-to-plate.com](mailto:grassfedmeats@pasture-to-plate.com)  
**Website:** <http://www.pasture-to-plate.com>

**Address:**  
3215 Grant Street  
Vancouver, BC  
V5K 3J1

**Regions Supplied:** Lower mainland Thompson okanagan Vancouver island

### Company Notes:

We are a family business; our livestock is grass fed and grass finished. Our pigs are on pasture, supplemented with certified organic peas and finished on milk and organic apple pulp. Our livestock forages on luscious pastures in the beautiful Chilcotin valley, ensuring optimum animal and human health. We use biodynamic practices to support biodiversity and are in partnership with The Land Conservancy. Our meat is high in CLA, omega 3 fatty acids and beta carotene.

### Products Available:

#### Certified Organic Lamb - Year Round

Frozen, available year round. Special orders can be accommodated.

#### Certified Organic Beef - Year Round

Frozen, available year round. Special orders can be accommodated.

#### Certified Organic Pork - Year Round

Frozen, available year round. Special orders can be accommodated.

#### Sausages - Year Round

Our fresh frozen sausages come 4 per pack, have no fillers and are made with 100% grass fed meat. All ingredients are certified organic; plus we use our own honey, wild crafted spices and organic grey sea salt containing over 80 minerals! Sausages include: "The Rangerider" (with Juniper); "The Cowpoke" (with Garlic); "The Wrangler" (with Blueberry); and "The Drifter" (with Sage).

## 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