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Company results for 'Seafood' under 'Thompson okanagan'

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.

Hardy Buoys Smoked Fish Inc. - 877-949-8781

Contact: Bruce or Carol Dirom

Toll Free:

Phone: 877-949-8781

Cell:

Fax: 250-949-8761

Email: sales@hardybuoys.com

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

Address:

Box 401

Port Hardy, BC

V0N 2P0

Regions Supplied: All of BC

Company Notes:

Hardy Buoys is proud to provide you with the finest gourmet hot-smoked salmon available. We use fresh, locally-caught salmon, as well as farm-raised Atlantic salmon, plus our own special ingredients for seasoning, and pure alder wood chips for authentic flavouring. We have built a strong reputation, producing a variety of exquisite products and providing excellent service to our customers. Please see our website for more information.

Products Available:

Fresh Seafood - Year Round

Mussels, clams, oysters, scallops, halibut, ling cod, live crab

Hot Smoked Salmon - Year Round

These mouth-watering, legendary flavours add the "spice of life" to any selection of fish you choose to smoke. All natural ingredients are used to ensure a fresh tasting and nutritious product, while pure alder chips for smoking enhance the authentic flavour. Available in a variety of flavours including Spicy Cajun, Natural, Cracked Peppercorn, and Fresh Garlic. Please view our website at www.hardybuoys.com for product details.

Smoked Salmon Candy Strips - Year Round

This is truly a West Coast specialty. Full body strips of freshly-caught, wild Pacific salmon are glazed with a secret Hardy Buoys sauce, then smoked long and hot. They turn into irresistible twists of sweet-tasting jerky. Melt in your mouth delicious!

Smoked Salmon Nuggets - Year Round

Hardy Buoys Smoked Fish Inc. is proud to offer you an authentic, award-winning, smoked salmon product (a winner in the 2002 BC Seafood Sensations contest for most innovative value-added seafood product). Hardy Buoys uses no liquid smoke, preservatives, chemicals, or dyes - only sugar, salt and alder wood chips. These Smoked Salmon Nuggets and other quality products are available at select grocery and specialty stores. 2002 BC Seafood Sensation 2nd place winner!

Iron Maiden Seafoods - 250-642-3551

Contact: Gigi Egan

Toll Free:

Phone: 250-642-3551

Cell:

Fax:

Email: cfvironmaiden@shaw.ca

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

Address:

6201 Hensbro Place

East Sooke, BC

V0S 1N0

Regions Supplied: Lower mainland North coast Thompson okanagan Vancouver island

Company Notes:

Iron Maiden Seafoods is owned and operated by a third-generation commercial fishing family. We harvest only Wild, Premium/Export and Sashimi Grade seafood. This is the finest that our BC fleet produces. Each fish is landed aboard our commercial fishing vessel, CFV Iron Maiden, and is handled by ourselves, ensuring quality and pride in what we produce. We practice only sustainable harvesting methods.

Products Available:

Salmon - Year Round

Wild, troll FAS, H

Albacore Tuna - Year Round

Wild, troll FAS, whole, off-shore Pacific Ocean. Tuna Loin Chunks 200 - 350 g, cold-smoked Tuna Loin Chunks 200 - 350 g.

Side Stripe Shrimp - Year Round

Wild, FAS, IQF, whole or head/off (40-50 Ct). Harvested on the Northern BC/Alaskan border. Hand-peeled, cooked shrimp meat - salad size, gold board, 200 - 227 g. Large shrimp tails packaged in a frozen seawater tub, 227 g.

Contact: Ellen Melcosky
Toll Free:
Phone: 250-768-6977
Cell:
Fax: 250-768-9946
Email: lmchief@silk.net
Website: <http://www.littlemisschief.com>

Address:
#128 - 2440 Old Okanagan Hwy.
West Bank, BC
V4T 1X6

Regions Supplied: All of BC

Company Notes:

Little Miss Chief produces a smoked salmon product from a family recipe. This product is filleted, marinated in Okanagan White wine and spices, smoked over natural woodchips and then sealed into a retort pouch, fully cooked (thermally processed), retaining its natural juices, moistness, texture and flavour. The process is registered with the Canadian Department of Fisheries and Oceans, the American National Food Processors Association, The FDA in Washington, D.C., as well as the European Common Market. My packaging is available for restaurant use in 16 oz package size, and for the retail market I have 2, 4, 8, & 16 oz sizes in beautiful sleeve packaging. I also have a "Tradition & Legend" cedar collection using 10 different First Nations designs. Please refer to my website for more information.

Products Available:

Smoked Salmon - Year Round

Little Miss Chief Gourmet Products Inc. produces a gourmet, wine-marinated wild Pacific smoked salmon product using no preservatives or artificial colours. It is shelf stable; no refrigeration is required until it is opened. It is marinated in Okanagan dry white wine, smoked over natural wood chips, sealed in a retort pouch, and fully cooked with steam in its own juices to retain its moistness and flavour. It is excellent used in quiches, pasta, salad, etc. For restaurant use, I supply a 16 oz package, with ingredient label only. This product is also available in exquisite packaging in various sizes for the retail market and can be viewed on my website.

The Oyster Man - 250-505-3251

Contact: Brent Petkau

Toll Free:

Phone: 250-505-3251

Cell:

Fax: 250-935-0027

Email: oysterman@telus.net

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

Address:

Box 235

Whaletown, BC

V0P 1Z0

Regions Supplied: All of BC

Company Notes:

My oyster and clam business promotes a "Grower Direct" relationship with shellfish lovers of the world.

Products Available:

Fresh Oysters, Clams - Year Round

For the finest live oysters, clams and mussels, please contact the Oyster Man of Cortes Island, BC. I invite everyone in Canada to have a "love affair" with a premium-quality, oyster-eating experience.

The Oyster Man's Gourmet Smoked Oysters - Year Round

Available in 70 g tins. Processed and certified in a federally-inspected facility. Tantalize your taste buds with a sensational British Columbian product. Fresh Pacific oysters in a simple marinade of oyster nectar, sugar and salt. Natural hardwood smoke with absolutely no artificial ingredients or added oils. For a "Lusty Bit of Nourishment," please contact The Oysterman.