

Herring



P.O. BOX 70
SELDOM
FOGO ISLAND, NL
CANADA
A0G 3Z0

Landed and Processed within Hours

Our ability to harvest direct from the sea and process the catch almost immediately is another factor we believe sets us apart in the industry. Within hours of landing, we process our herring by hand--side fillet or butterflied, headless dressed, whole round, frozen or pickled. We can also prepare our herring to your exact specifications.

Mackerel



Quality Control Ensures Fresh Product

Quality control is the key to top quality mackerel. While one group of workers land the fish, others in the plant get ready to immediately process the catch. To ensure quality of care, they will prepare and pack it by hand. Within hours, the mackerel is ready for market. Frozen fillet round or prepared to your exact specifications, we promise you mackerel that is the pride of the marketplace.

Prepared to Your
Exact Specifications

Direct from Sea
to Plant to Package