



HALIBUT



Halibut owns the distinction of being arguably the best tasting & best handling fish in the world. Best tasting because these impeccable, ivory-white steaks deliver a clean, signature flavor that could only come from the pure waters of the North Pacific. Best handling because of the dense, meaty character of halibut excels on the grill or in the pan. Best of all, this diligently managed fishery has helped ensure healthy, sustainable stocks.





▶ **PRODUCT FORMS**



Fletch
Skinless - Boneless
Custom Steaking

Skinless Loin
4, 6, 8 & 10 oz.

Skin-on Loin
4, 6, 8 & 10 oz.

Steaks
4, 6, 8 & 10 oz.

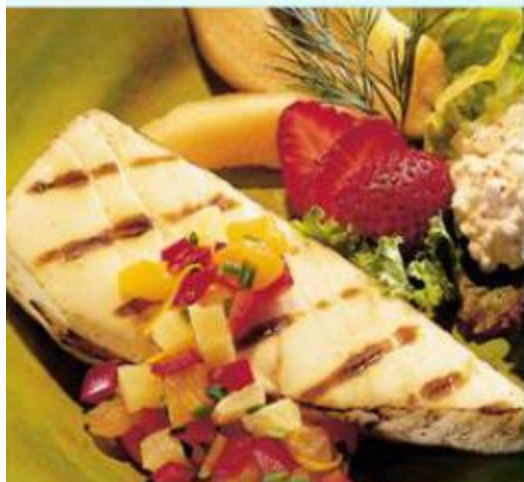
Fillet Portion
4,6,7,8 & 10oz

▶ **COOKING METHODS & APPLICATIONS**

Broiling • Grilling • Baking • Sautéing • Pan-Frying • Deep-Frying
• Poaching • Steaming • Braising • Stewing

- Create premium stews, chowders & salads
- Lends itself to excellent flavor profiles for marinades and sauces
- Excellent dense white meat

HALIBUT



▶ **SELLING POINTS**

- Well known whitefish
- Good summer & outdoor fish
- So mild that it appeals to “timid” seafood diners
- Moderate to high oil content delivers excellent moisture retention
- Wild caught, all natural & 100% chemical Free
- Exceptionally lean and healthy

Nutrition Facts	
Serving Size 4 oz (113g)	
Servings Per Container 3	
Amount Per Serving	
Calories 130	Calories from Fat 25
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 23g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 0%	
*Percent Daily Values are based on a diet of 2,000 calories. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 30g 35g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrates 4 • Protein 4

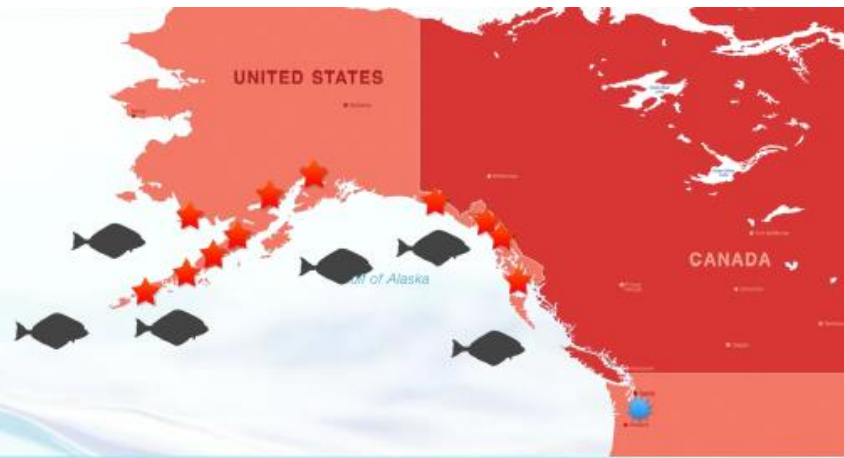


HARVEST MAP



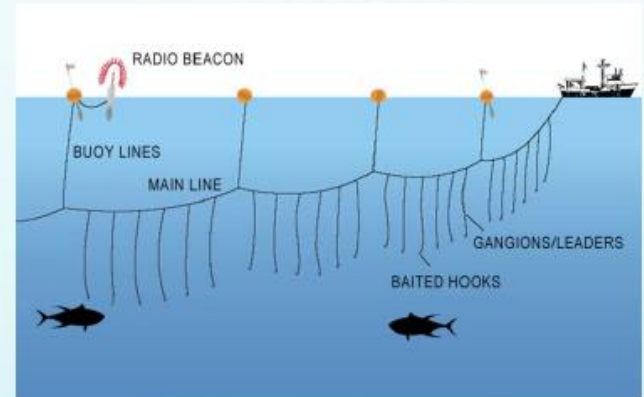
Halibut
Hippoglossus stenolepis
 Season: Mar - Nov

-  Harvesting areas
-  Primary Processing Centers
-  Finished product processing



FISHING METHOD

Longlining uses baited hooks on offshoots (gangions or leaders) of a single main line to catch fish at a variety of depths. The line can be anchored at the bottom in areas too rough for trawling.



HALIBUT



FISHERIES MANAGEMENT

The Halibut fishery has managed by the International Pacific Halibut Commission (IPHC) since 1923. Through their fishery research the Commission determines the quota available for fisheries in Canada and the US. The actual fishery is managed by a strict vessel quota system that ensures that the annual quota is never exceeded. Alaska halibut have been named as a sustainable resource by many NGO's including the Marine Stewardship Council , Global Trust and the Monterey Bay Aquarium to name a few.