

ATLANTIC POLLOCK



45N 63W. IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

ATLANTIC POLLOCK

POLLACHIUS VIRENS

Atlantic pollock are harvested from the cold, clean and pristine waters along the coast of the province and shipped all over the world. Atlantic pollock are related to cod and haddock and can be identified by a small barbell that extends from the chin of the fish to its whiskers. A deep-sea fish, pollock have a brownish-green back that fades to yellow-grey and then silver-grey on its belly and an elongated body with three dorsal fins. Considered a strongly flavoured whitefish, it is commonly used to make fish and chips and imitation crab.

NOVA SCOTIA ATLANTIC POLLOCK. PURE.

Nova Scotia's pollock processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

SUSTAINABILITY

Nova Scotia's wild commercial fishery has one of the world's most modern regulatory environments to bring you sustainably caught and naturally delicious fish.

PRODUCT TYPES

Atlantic pollock come packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Fillets, fresh
- Fillets, frozen
- Salted or in brine



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.