

SILVER HAKE



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.

SILVER HAKE

MERLUCCIUS BILINEARIS

Nova Scotia silver hake are harvested from the cold, clean, pristine waters along the coast of the province and shipped all over the world. Also known as "Whiting" or "Atlantic Hake," silver hake is named for the silvery iridescence on its skin. A member of the cod family, silver hake produce lean sweet fillets.

NOVA SCOTIA SILVER HAKE. PURE.

Nova Scotian silver hake is primarily exported as a fresh or frozen, unprocessed product. Nova Scotia's silver hake processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

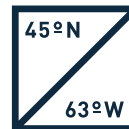
WILD AND SUSTAINABLE

The Nova Scotia silver hake fishery is managed through Integrated Fisheries Management Plans, which identify quota allocations, fishing seasons and areas, as well as the tools used to control and monitor fishing activities, licensing, and regulation.

PRODUCT TYPES

Nova Scotia's silver hake comes packaged in a wide selection of products and sizes, fresh, frozen and processed for consistent quality, including:

- Whole, fresh
- Whole, frozen



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.