

ATLANTIC SALMON



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 SALMON

SALMO SALAR

Atlantic salmon are cultivated in the cold, clean and pristine waters of Nova Scotia and shipped all over the world. The Atlantic salmon, with its distinctive silver skin, black cross-like spots over parts of the body, and pink succulent flesh, is prized by chefs and foodies alike. Salmon is an oily fish rich in omega-3s, and a good source of Vitamin D, phosphorous and calcium.

NOVA SCOTIA ATLANTIC SALMON. PURE.

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

SUSTAINABILITY

Nova Scotia's cultivated seafood has one of the world's most modern regulatory environments to bring you sustainably grown and naturally delicious fish.

PRODUCT TYPES

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

- Fresh
- Frozen
- Smoked
- Prepared or preserved



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.