

RED FISH



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.

RED FISH

SEBASTES FASCIATUS AND SEBASTES MENTELLA

Red Fish, also known as Ocean Perch, are harvested from the cold, clean and pristine waters along the coast of the province and shipped all over the world. Red Fish are a slow-growing, deep-sea fish. As their given name suggests, they are bright red or orange-red in colouring and have large eyes, a short body and gaping mouth.

NOVA SCOTIA RED FISH . PURE.

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

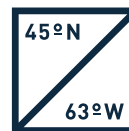
SUSTAINABILITY

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

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

- Fillets, fresh
- Fillets, frozen
- Whole, frozen
- Customized cuts



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.