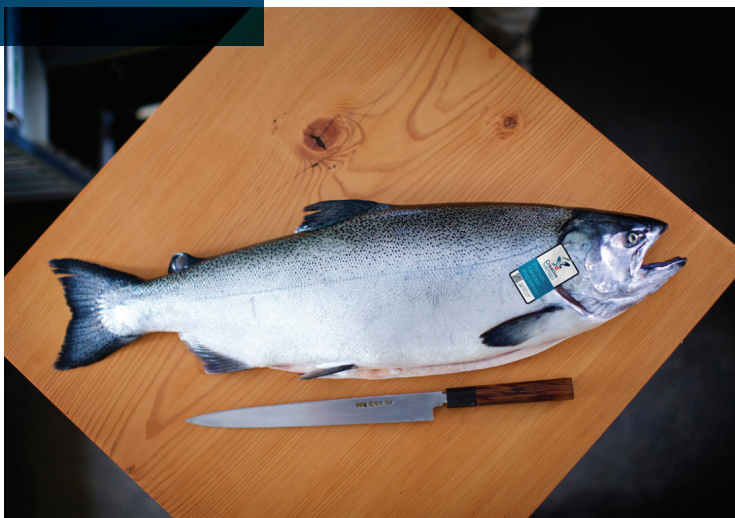




# Premium Canadian King Salmon

Pacific salmon raised **right** in Tofino, B.C. 🇨🇦



## Chef's Choice

Chefs around the world consistently choose Creative's Premium King Salmon for its freshness, flavor, and unmatched reliability. From the Pacific Ocean to your kitchen in as little as 48 hours.



FREE OF GMO'S



NO ANTIBIOTICS OR PESTICIDES



NATURAL DIET SOURCED RESPONSIBLY FROM FAO-COMPLIANT FISHERIES



NORTH PACIFIC OCEAN ENVIRONMENT

# Fresh Premium Canadian King

Creative Salmon's focus on quality is driven by our egg-to-plate production process. Once harvested from the waters of Canada's West Coast, our fish are hand cut and iced. This attention to detail and personal touch means premium Pacific salmon, every time.

## From Egg to Plate

### 01 - RAISE

Eggs, fry, and smolts are raised at our own hatchery.

### 02 - GROW

Salmon grow-out at our sea sites along the West Coast of Canada's Vancouver Island.

### 03 - HARVEST

Fish are harvested and then cut right on the dock in Tofino, B.C.

### 04 - DISTRIBUTE

Within hours, temperature-controlled trucks leave for our processing and packaging facility in Delta, B.C., and, from there, to kitchens around the world!

Learn more about our product, process, and promise at [creativesalmon.com/california](https://creativesalmon.com/california).



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