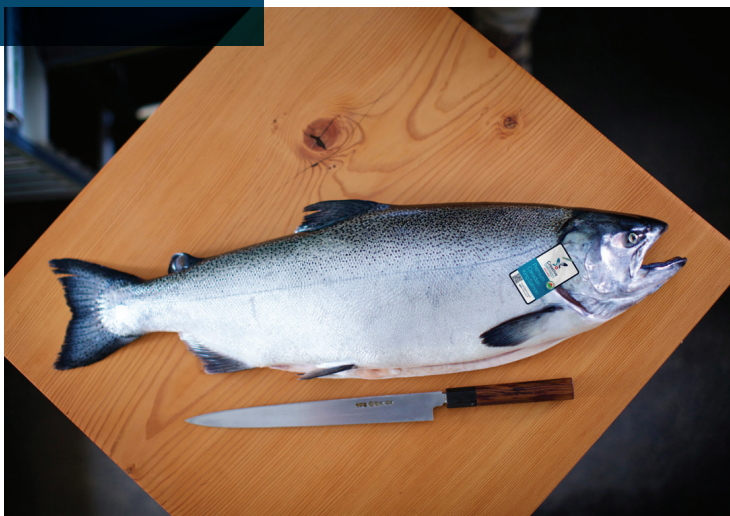




Premium Canadian King Salmon

Pacific salmon raised
right in Tofino, B.C. 🍁



Organic Only

Creative is the first salmon farming company in North America to achieve Canadian Organic Aquaculture Standard certification.

Chefs around the world consistently choose Creative's organic 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 organically-certified 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.



Certified Organic by Pro-Cert



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