

Fresh Farmed Sushi-Grade Canadian Sablefish

Smokey Bay presents

A SUSTAINABLE SEAFOOD CHOICE

PRODUCT

This premium white fish is prized for its large velvety flakes and buttery, rich flavour. Our sushi-grade naturally raised sablefish (black cod) is highly sought after by the world's top chefs not only because of its versatility, but also due to its high level of Omega-3 fatty acids, while remaining quite low in carbohydrates. This in-demand fish is quickly gaining popularity, with growing number of world respected chefs heading Michelin-starred traditional continental and Japanese restaurants in the food Meccas of Paris, New York, and Tokyo.



SUSTAINABILITY



LOCATION: The Sablefish we offer is grown in an area that in Chile or Norway would hold hundreds of farms. The water quality, a key flesh quality determinant, on the North West tip of Vancouver Island is extremely pure of industrial contaminants, pristine and very cold.

DENSITY: The average size of a sablefish farm is 25% that of an average salmon farm. The density of the fish pens is below Canadian and European Organic standards of 8kg per cubic meter of sea water.

WILD STOCKS: Wild stocks have suffered from over fishing with quotas in Alaska and Canada down 60% in the last 15 years. We harvest fish grown from the eggs it produces. Although there never has been an escape, if one did happen, genetically our fish are identical to wild sablefish and there would be no “genetic pollution”

FEED: Our Sablefish, like other small scale artisan fish culturists in British Columbia, uses only an FAO certified marine based diet from a small scale Vancouver feed mill run by a veterinarian who heads the Pacific Organics Standards Association (POSA) of which we are members. This organization has spearheaded developing organic standards for fish and shellfish culturists.

NETS: Our Sablefish uses custom nets which facilitate on-site cleaning and deter marine mammal attacks. This net design together with in-house developed net cleaning technology have allowed our source to be one of the first farms in BC to be completely free of cupric oxide (antifouling) treated nets.

DISEASE: Sablefish are very hardy and in over 10 years has never had a mass mortality event from viral infections or other diseases.

LOCAL FIRST NATION: Our First Nation partners, in whose waters we farm, have full environmental oversight of our operations. In addition to important employment and training opportunities for First Nation People, the producer has partnered with the First Nation on eel grass and manila clam enhancement projects.

ENVIRONMENTAL/SUSTAINABLE ACCREDITATION: The number of accreditation schemes for environmental stewardship or sustainability is truly astounding. What is even more staggering is the cost of these schemes to the small scale producer. Our producer has participated on the Board of Directors for the Pacific Organic Standards for 5 years. The company has completed an initial, first-stage audit by Global Trust for (BAP) certification and has hosted many supplier audit teams from Japan and the US.

SUSTAINABLE FOR PEOPLE TOO:

The company has an excellent training program and takes pride in its humanistic approach to work. The company has almost zero staff turnover and many applicants for both hatchery and farm positions are received each month. We very much enjoy growing the highest quality and best tasting sablefish in the World and hope you enjoy presenting them to your valued customers just as much.

