



Salmon, Atlantic

Salmo salar

With its melt-in-your-mouth texture and delicate flavour, Atlantic salmon is one of the world's most popular seafoods. It's delicious, nutritious and by far the top-selling species of salmon enjoyed around the world. Grown in the cold, clean waters of Canada's North Atlantic Ocean, this fish is known for its unparalleled quality and freshness. All salmon farming companies in Canada are certified to one or more third-party certification programs so consumers know they are purchasing high quality, sustainably produced salmon. Available year-round.

Sustainability & Certifications

Most of the salmon grown in Atlantic Canada is 4-star Best Aquaculture Practices (BAP) certified, as well as Global Food Safety Initiative (GFSI) certified, which includes either BRC or SQF. All exporters are certified by the Canadian Food Inspection Agency (CFIA).



Product Forms

Fresh (Whole fish HOG, Fillets – skin on or skinless, portions, specialty products)

Frozen (Whole fish HOG, Fillets – skin on or skinless, portions, specialty products)

Smoked (Cold smoked, hot smoked)