



Halibut, Greenland (Turbot)

Reinhardtius hippoglossoides

Greenland halibut are caught in the cold, deep waters of the Gulf of St. Lawrence and the Grand Banks of Newfoundland and Labrador. They prefer cold temperatures so the growth rate is slow, yielding firm meat with an excellent flavour. Greenland halibut has a dense, white meat and a sweet, rich taste. It's snow white meat has a rich flavour, has few bones and is great for cooking. Harvested inshore from May to October and year-round offshore. Available year-round.

Sustainability & Certifications

Harvested under Canadian fisheries management regulations and part of a federal Integrated Fishery Management Plan (IFMP). All exporters are certified by the Canadian Food Inspection Agency (CFIA).

Product Forms

Frozen (Heads, tails)