



Redfish

Sebastes fasciatus-Sebastes mentella

Redfish, also known as Ocean Perch, are found in deep basins and along the edge of the continental shelf off the Atlantic coast. Redfish is harvested year-round and is quickly processed and frozen to preserve freshness. Redfish is moist, with moderately firm fillets that are lean, moist, and flaky. It has a mild taste with a touch of sweetness and its flavour will hold up to a variety of sauces. It is high in protein and low in fat, making it an excellent choice for health-conscious consumers. Harvested and available year-round.

Sustainability & Certifications

Some redfish fisheries are Marine Stewardship Council (MSC) certified and others are in Fisheries Improvement Projects (FIPs). All redfish is harvested under Canadian fisheries management regulations. All exporters are certified by the Canadian Food Inspection Agency (CFIA).



Product Forms

Fresh (Round, Fillets, H&G)

Frozen (Round, Fillets, H&G)