

SWORDFISH



45N 63W. IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

SWORDFISH

XIPHIAS GLADIUS

Nova Scotia swordfish are harvested from the cold, clean, pristine waters along the coast of the province and shipped all over the world. Swordfish are named for the long, sword-like bill extending from the front portion of their body. Their fat, firm flesh is more similar to texture of pork or other meats than fish. Swordfish can be quite large, ranging from 10-600 pounds.

NOVA SCOTIA SWORDFISH. PURE.

Nova Scotia's swordfish is most often shipped whole, fresh, and unprocessed. Nova Scotia's swordfish processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

WILD AND SUSTAINABLE

Both the longline and harpoon fishery in Nova Scotia are Marine Stewardship Council Certified (MSC), the world's leading certification and eco-labelling programs for wild sustainable seafood.

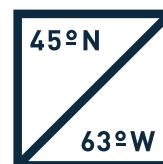
PRODUCT TYPES

Nova Scotia's swordfish comes packaged in a wide selection of fresh product, including:

- Whole, fresh
- Loins, fresh
- Steaks, fresh



nsseafood.com



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.