

ATLANTIC HALIBUT



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.

ATLANTIC HALIBUT

(HIPPOGLOSSUS HIPPOGLOSSUS)

Nova Scotia Atlantic halibut are harvested from the cold, clean, pristine waters along the coast of the province and shipped all over the world. Halibut is one of the largest flatfishes in the world. Halibut are flat and diamond-shaped with a white underbelly and both eyes on its upper side. They have a firm, white, lean flesh and a mild sweet flavour and texture.

NOVA SCOTIA ATLANTIC HALIBUT. PURE.

The majority of Atlantic halibut is shipped from Nova Scotia fresh and frozen, unprocessed. Nova Scotia Halibut processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

WILD AND SUSTAINABLE

The Canadian Atlantic halibut fishery is Marine Stewardship Council Certified (MSC), the world's leading certification and eco-labelling programs for wild sustainable seafood.

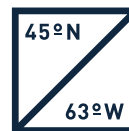
PRODUCT TYPES

Nova Scotia's Atlantic halibut comes packaged in a wide selection of products and sizes, fresh, frozen and processed for consistent quality, including:

- Steaks, frozen
- Whole, fresh
- Whole, frozen



nsseafood.com



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.