

ORGANIC OCEAN® MARICULTURED SHELLFISH

Recognizing that even sustainably harvested wild fish cannot keep up with growing global seafood consumption, we support alternatives like shellfish culturing that produce healthy seafood and provide restorative impact by improving the ecosystems in which the bivalves are farmed. Shellfish mariculture is an environmentally sustainable activity over which the government together with the shellfish farmers and other industry members have developed a set of mandatory operational standards. Coastal communities, First Nations, government and the shellfish industry work together to strike a balance between the competing resource users and determine the most appropriate sites for shellfish production.

YUNIKU™ OYSTERS

Named for the Japanese word for “unique”, the Yuniku™ oyster is exclusive to Organic Ocean and a premium example of the varieties that are cultured and harvested along the B.C. coast. Drawing its



flavor from the nutrient-rich waters of Baynes Sound (the sheltered narrow strait separating Vancouver Island and Denman Island), the Yuniku™ oyster is known for its distinctive and remarkable taste characteristics. Growing the Yuniku™ in off-bottom cages also contributes to the delicate flavor while tumbling channels the oysters' energy into the development of the thick, deep and round cup that is coveted by oyster lovers.

SALISH SEA MUSSELS

Having won two international taste awards, this variety of Mediterranean mussel is larger, wider, plumper, sweeter and more tender than the other commercially available mussels. Sustainably cultivated in pristine, deep water bays, the Salish Sea mussels are grown from floating rafts so that they are always grit-free and glossy shelled. At harvest time, ropes covered with the plump Salish Sea mussels are lifted into boats and the mussels are carefully removed and shipped live with their beards on, to maintain quality and shelf life. The stunning purple-black shells hide nuggets of buttery meat with a rich mushroomy sea flavor.



PACIFIC MANILA CLAMS



Our Pacific Manila clams are harvested daily from natural beds and then purged in sea water so that they are always fresh, plump and free of sand. Harvested at three to four years old and less than a couple of inches across, they are available fresh year round. Pacific Manila clams are tender and very sweet tasting – sweeter than East coast clams – and bring a dish to life with their striped colorful shells, making them a favorite of chefs.

FISHERMEN KNOW THE BEST SEAFOOD