



Product Information

Walcan Retort Salmon

The retort packaging process was developed around 35 years ago, and is a process similar to canning and pressure cooking. Today, retort packaged salmon is enjoyed all over the world.

Walcan Seafood was the first seafood processor in B.C. to turn smoked salmon into thermally processed fillets in a gold foil pouch. Since 1990, the contents of our 'bright' pouches have come in many varieties of flavors, as well as species of salmon and new and innovative recipes are always being developed. Walcan retort pouches are made to retain the nutrient-rich oils from the fish, which are what give the meat its delicious taste, while being complimented by the subtle, yet familiar, alder-smoke flavor that we've all come to associate with traditionally-prepared salmon. Unlike hot-smoking, which can often overpower the natural flavor of the salmon, Walcan's cold-smoking process serves to accompany, rather than hide, the fish's true flavor.

The thermal processes in our facilities are registered with the FDA and CFIA, and are monitored under the most critical quality control, to always ensure a safe product of the highest quality. A pouch of retort salmon needs no special storage considerations, no cold-storage is necessary.

Walcan retort salmon is a healthy and convenient treat, delicious to taste and safe to be enjoyed for many years after its produced.



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