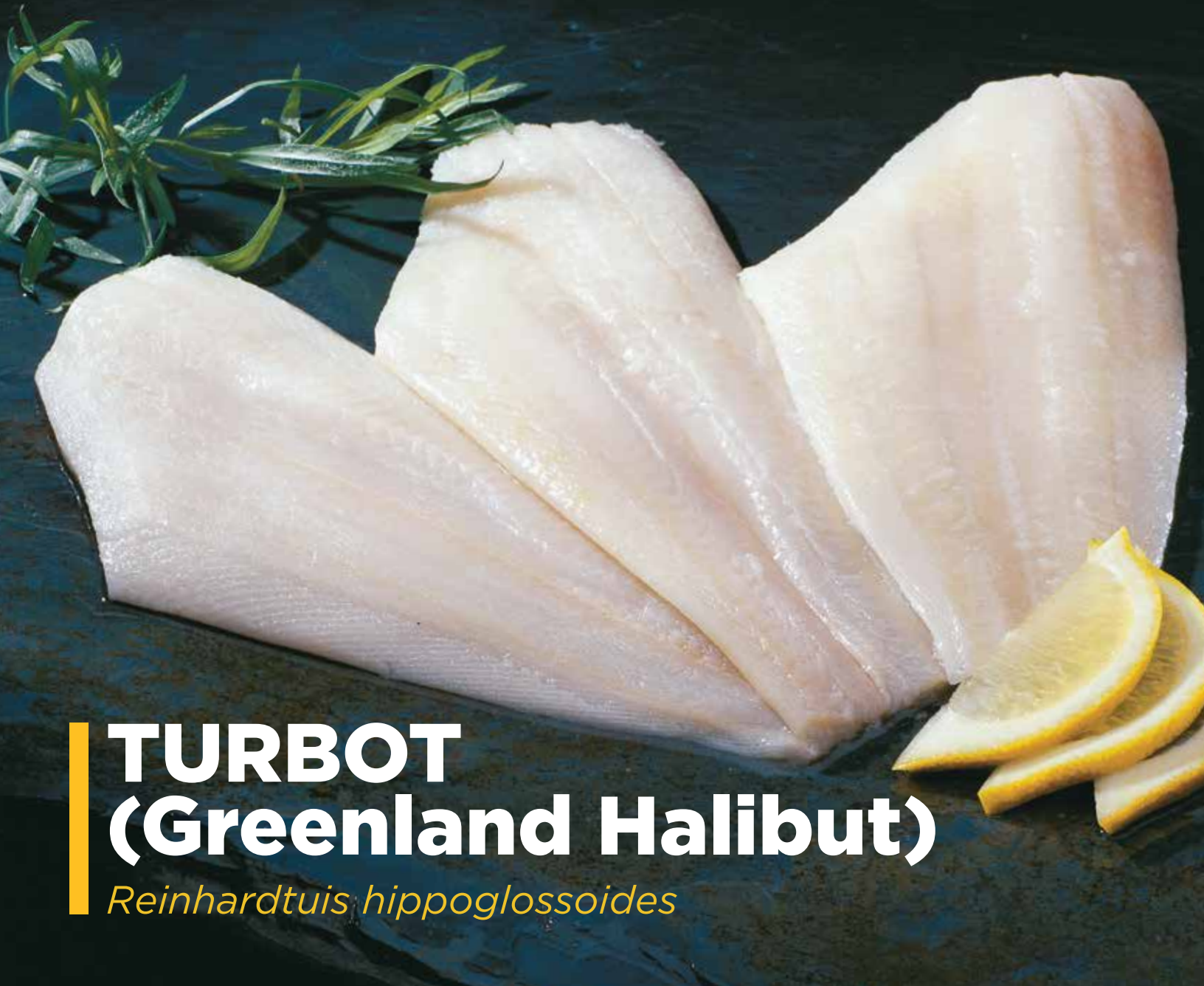




fisherking
SEAFOODS

EAT LIKE ROYALTY



TURBOT
(Greenland Halibut)

Reinhardtius hippoglossoides

World Renowned!

Our HOG and HGT Turbot is caught in the icy depths of Canada's North Atlantic/Arctic waters. Our Northern hook and line fleet supplies day boat fresh turbot for our fillet production. Our turbot fillets are

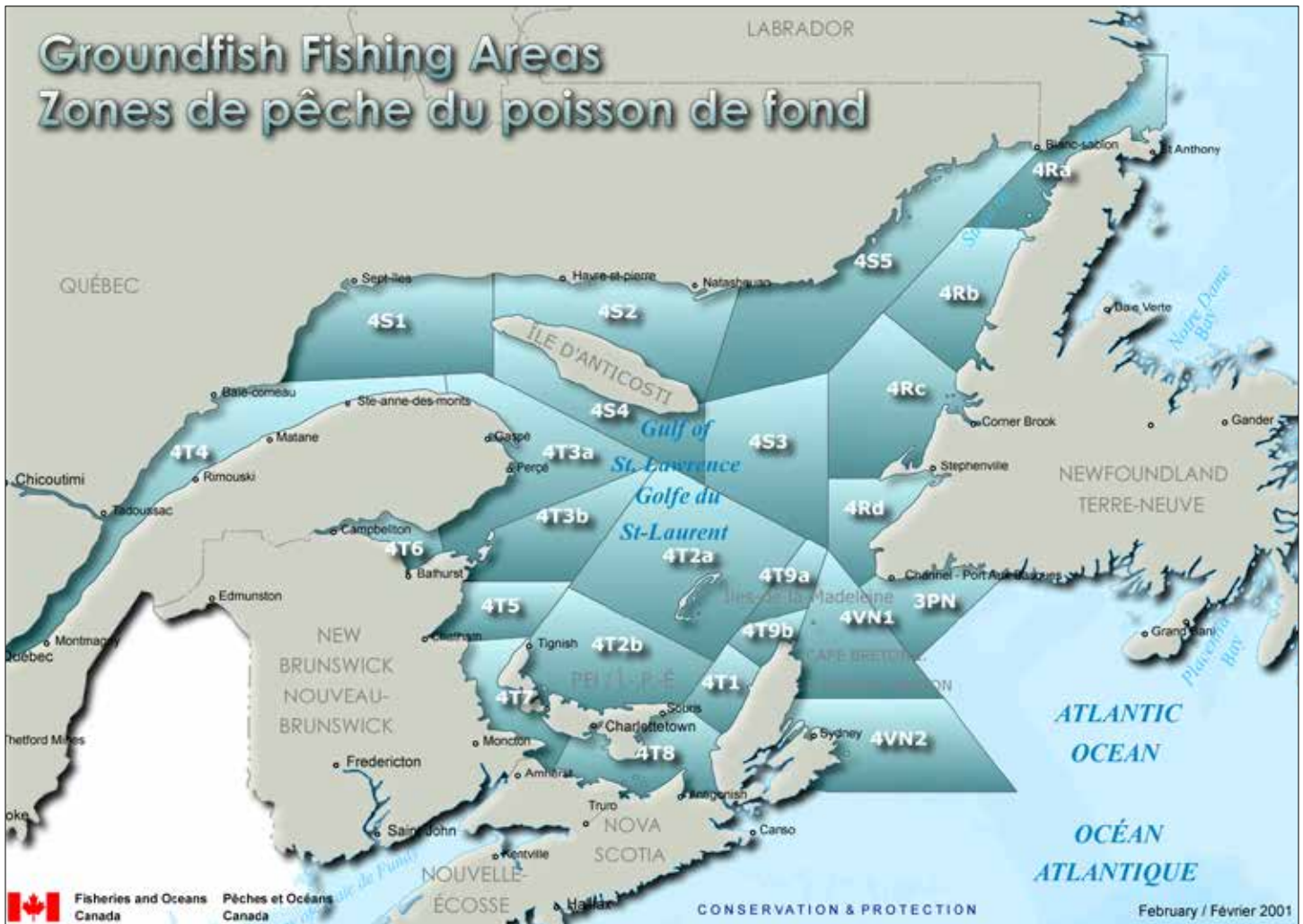
hand carved, individually graded and quick frozen in a variety of convenient packs. Fisher King's H&G or filleted Turbot are the finest anywhere.

FISHING SEASONS

JAN FEB MAR APR MAY JUNE JULY AUG SEPT OCT NOV DEC



*Greenland season subject to fishing conditions



Turbot 101

Turbot (*Reinhardtius hippoglossoides*), also known as the Greenland Halibut, is a right sided swimming fish distinguished by its flat shape and russet brown color. They have an asymmetrical disk-shaped body, and are known to be one of the largest flat fish in the world. High in Omega 3 fatty acids Turbot is prized for its snow white meat and mild flavor.

Turbot is found in the cold waters and deep bays of the Atlantic Ocean around Newfoundland, Labrador, Baffin Island and the Gulf of St. Lawrence. As well, all the way to Norway and Russian waters in the Barents Sea.



HANDLING INSTRUCTIONS



Shelf Life

24 months after freezing date.



Storing

Keep frozen. Product must be maintained below -18°C (0°F) during storage and shipment.



Thawing Instructions

Place in refrigerator until defrosted to maintain firmness, do not immerse in water.

Nutrition Facts

Serving size **3.5 oz (100g)**

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 40mg **14%**

Sodium 80mg **4%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 19g **39%**

Vitamin D 0mcg **0%**

Calcium 16mg **2%**

Iron 0mg **0%**

Potassium 412mg **8%**

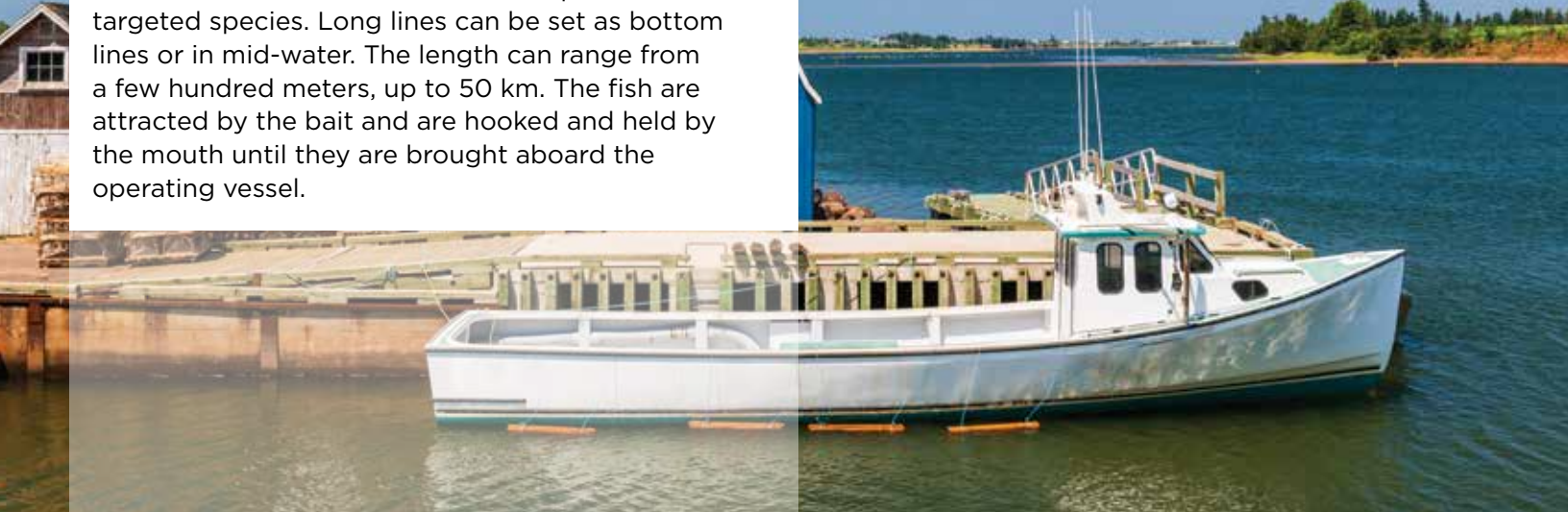
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

Turbot

Catch Techniques

Turbot is caught by using otter trawls and long lines. Otter trawls are large nets that are dragged along the bottom of the ocean, or higher up the water column behind a towing vessel, collecting fish as it's towed. Long lines consist of a mainline with baited hooks at regular intervals which is set on or near the bottom. The number of hooks depends on the targeted species. Long lines can be set as bottom lines or in mid-water. The length can range from a few hundred meters, up to 50 km. The fish are attracted by the bait and are hooked and held by the mouth until they are brought aboard the operating vessel.



Products (Frozen)	Sizes	Packaging
Fillets	4-8oz, 8-16oz, 16-32oz, 32+oz	4x10lb Shatters
Headed and Gutted (H&G)	300-500g, 0.5-1kg, 1-2kg, 2-3kg, 3-5kg, 5+kg	IQF(1x30lb, 1x20kg) Layer Pack (1x15kg)
Head-on, gutted (HOG)	400-600g, 600-800g, 800-1000g, 800-1200g, 1000-1200g, 1200+g, 2-3kg	Layer Pack (1x15kg, 1x18kg)
Tails and Heads	Ocean Run	IQF (1x20kg)

WILD CAUGHT PRODUCT OF CANADA



Also available at Fisher King Seafoods

Chinese Turbot Fillets

Product Description: IQF, Skinless, Boneless, Pin Bone Out, Extremely Low Moisture
Sizes: 8-16oz, 16-32oz
Pack Size: 4x10lbs

Greenland Turbot Fillets

Product Description: Shatter Pack, Skinless, Boneless, Chemical-free
Sizes: 200-400g, 300-500g, 400-600g
Pack Size: 1x15kg, 2x15lbs

Our Competitive Advantage

METHODOLOGY

Reach

Fisher King Seafoods sources from every region, assuring the best seafood available at the best price and the most up to date market information.

Quality Control

Fisher King Seafoods has four seasonal inspectors physically inspecting the production in plants throughout the entire season.

Location

Fisher King Seafoods is directly adjacent to all of the Canadian fishing zones. "This is our backyard."

Relationships

Strategic partnerships with Polar Seafood DK, Nichirei Fresh Inc. and Canadian packers gives us access to seafood from around the world year-round.

Knowledge of International Markets

Through our equity partner, Nichirei Fresh Inc. of Tokyo. Fisher King Seafoods has access to current pricing, including demand and supply figures from Japan.

Diverse Seafood Line

Fisher King Seafoods carries multiple species of crab, shellfish, shrimp, and fin fish. One source for all your seafood needs.

FEATURES & BENEFITS

- Harvested in the cold, pristine waters off Newfoundland and Quebec
- *100% Natural*: No chemicals or additives
- Single frozen, day boat production
- *Hand cut and trimmed* eliminating splits
- Clean, white and very uniform
- Produced in modern QMP/HACCP approved facilities
- Long shelf life due to *24 hours catch to freezer* policy
- High in Omega 3
- Year round programs available

YOUR SOURCE FOR NATURAL, WILD CAUGHT SEAFOOD

Long-term access to responsible fisheries ensures year-round availability of our core line of wild caught seafood. All Fisher King branded products are packed under our strict Quality Assurance Program in HACCP approved facilities. We custom pack to private label specifications on select items. Certified at source, every order is carefully handled and efficiently delivered.

The Fisher King Story

Fisher King Seafoods Ltd. was founded in Halifax, Nova Scotia, Canada in 1996. Since its inception, FKS has seen solid and steady growth in the variety and volume of products we market. At FKS we focus on what we know best; wild-caught, once-frozen, locally-produced and sustainably-harvested Atlantic Canadian seafood items. Our strategic partnerships also give us added purchasing power, expertise and access to some of the highest quality seafood items from around the globe.

“We built Fisher King on integrity, quality and exceptional service. Our partnerships and long-term marketing agreements are made only with suppliers exacting the same high standards. Ongoing investment in sustainable fisheries secures our ability to consistently provide you with the best seafood in the world today and for years to come.”

Tor Conklin
CEO, Fisher King Seafoods Limited

Our Strategic Partnerships

NICHIREI

Nichirei, Japan’s largest food service distributor and one of Japan’s largest Seafood Companies partnered with Fisher King Seafoods in 2009 bringing added strength and diversity to the FKS product line. Nichirei’s Marine Division, Nichirei Fresh, is a global leader in seafood procurement and distribution. By utilizing strict buying practices and on-location oversight, Fisher King Seafoods is provided with access to the highest quality of seafood available. Fisher King Seafoods is now able to provide customers with a wide variety of sashimi and sushi quality products sourced from around the globe.



POLAR SEAFOOD

Polar Seafood is a multinational company with offices in Greenland, Denmark, Great Britain, Norway, Italy and Russia. With over ten modern factory freezer vessels and interests in land-based facilities in several countries, Polar Seafood Denmark is a major force in global seafood production. Polar is the largest quota holder and producer of Snow Crab Clusters in Greenland and one of the world’s leading producers of Cold Water Prawns. We are proud to market the “Polar Bear” to all our North American customers.



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See more of our products at
www.fisherkingseafoods.com