



Creative King Salmon

Creative Salmon is a Canadian company located in beautiful Tofino, BC, on the west coast of Vancouver Island.

Creative Salmon was founded in 1990 by a group of like-minded partners committed to raising indigenous Chinook salmon. Although one of the smallest salmon farming companies in the world, they are fully integrated, from producing their own broodstock and smolts to raising and harvesting the fish and processing them in a plant located right on the dock in Tofino.

- *Dressed Size: Early on 6-8's, then 8-12, and 12-14, limited 14-18*
- *Dressed Pack: 55-60 lbs, all gill tagged*
- *Fillet Form: PBO, trim "c", tail tagged*
- *Fillet Size: Ocean Run, mostly 2-3 lbs, some 3-4 lbs*
- *Fillet Pack: 5kg (10-12 lbs), 12kg (26-29 lbs)*

Fish arrives to Boston weekly.

Certified Organic

If you want fresh, you have come to the right place. Creative Salmon raises certified organic indigenous Pacific Chinook (King) salmon in the waters of Clayoquot Sound on the west coast of Vancouver Island. And we harvest this fish year round, so it's always fresh and ready for your table.*

They have achieved organic certification by following sustainable, responsible farming practices and through continual care for the health and quality of the fish. They're a small company, meaning that they concentrate on quality, not quantity.

Year-round production & consistent quality.

Creative Salmon operates its own brood stock program, raising its eggs, fry and smolts at our own organically certified hatchery located near Chemainus, BC. Smolts are transferred to the farm pens typically two times a year, meaning that, when one group has been completely harvested (which takes several months), there is always another group just reaching harvest size. They are therefore able to harvest fish year-round – and to guarantee availability for you and your customers. And because they are in complete control of the stock, from egg through to harvest, they can ensure that the quality of your fish remains consistent – and that you get a delicious salmon product every time.

ORGANIC FARMING

Creative Salmon is proud to be the first salmon farming company in North America to achieve organic certification. As a founding member of the Pacific Organic Seafood Association we have been following sustainable farming techniques for many years and achieving this certification was the natural next step.

Farm Practices include:

- *Raising only a Pacific species of fish in the Pacific Ocean.*
- *No use of genetically modified organisms or growth-promoting hormones.*
- *A natural diet sourced only from fisheries that conform to the standards and principles contained in the FAO (Food and Agriculture Organization of the United Nations) Code of Conduct for Responsible Fisheries. Creative Salmon's fish are fed a diet primarily consisting of fish meal, fish oil, and certified organic wheat as a binder.*
- *No use of antibiotics in their market fish. Because Chinook salmon are indigenous to their area, and through good husbandry practices, they remain healthy without the use of antibiotics. They have not treated our market fish with antibiotics since 2001.*
- *Handling of fish is as little as possible to minimize stress and possible mortality. Instead of handling, they monitor their fish with underwater cameras and generally don't touch them between smolt stage and harvest.*
- *Providing the fish with a low density environment. To qualify as organic, they farm-raised salmon must have about twice the space as on conventional farms. The fish occupy less than 1% of the volume of their pens at maximum density, which occurs only during the 2 to 3 months prior to harvest.*

Wheeler Seafood is the exclusive agent.

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