



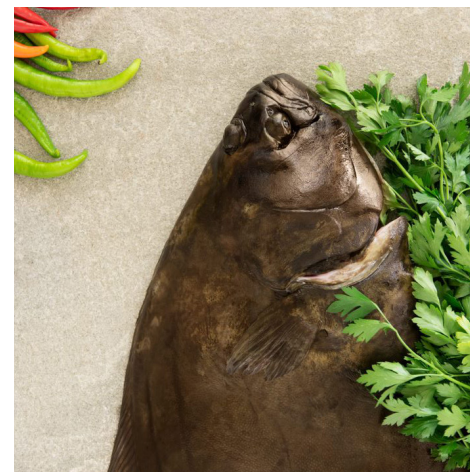
Nordic Halibut

Atlantic Halibut (*Hippoglossus hippoglossus*), is the largest flatfish in the world and one of the most prized fish to ever grace a plate. Nordic Halibut responsibly raise a sashimi grade halibut from egg to fully grown fish in the fjords surrounding Ave-roj Island in Norway. They offer predictable quality at the highest level. Nordic Halibut eliminates the quality variances that occur with wild fish.

Nordic halibut is slowly grown in low density pens. Their stocking density is lower than what is allowable by the Norwegian government. Quality is the guiding principal. Nordic does not produce the maximum amount of fish possible. The welfare of their fish is a guiding principle.

Our halibut are plumper than their wild cousins, and you will recover more succulent meat than from a wild fish. It has a distinctly richer flavor than wild halibut, and its higher fat content creates a silkier texture and supple mouthfeel that lends itself to raw applications not part of the traditional portfolio of uses for halibut.

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- *Sustainably farmed in low density cages*
 - *Grown at sea*
 - *Chemical free*
 - *Non-GMO feed*
 - *Available year round*
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ORDERING: Monday noon for delivery the next Monday.

APPEARANCE: *Dark olive green on top with white underside*

HANDLING NOTE: *expect a thick, very heavy mucus covering*

PRODUCT FORM: *Fresh, head on, gutted*

SIZES: *5-7 kg, 3 fish per box | 7-9 kg, 2 fish per box | 9+ kg, 4 fish per box, 40kg avg*

SHELF LIFE: *14 days (whole, wet iced)*

FLESH COLOR: *White, alabaster to translucent*

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