





## STATE OF THE ART FACILITY

North Delta Seafoods is situated 20 minutes south of Vancouver, British Columbia, Canada. Our state-of-the-art facility spans 53,000 sq ft/4,950 sq meters and features comprehensive temperature control. It includes fully racked cold storage, a tuna loining room, a live room, and a dedicated value-add area, along with 50 metric tons of daily freezing capacity. Strategically positioned near major ports and airports, our modern facility empowers North Delta Seafoods to efficiently meet the increasing demand for high-quality seafood products.



**THE NDS FACILITY FEATURES:**

- A dedicated space for value-add processing.
- Live room with 5 distinct systems for multi-species holding.
- Tuna loining room.
- 50 metric tons of daily freezing capacity.
- 450 metric ton cold storage.
- Refrigerated shipping and receiving.





## PACIFIC SALMON

SOCKEYE *Oncorhynchus nerka*    PINK *Oncorhynchus gorbuscha*  
 CHUM *Oncorhynchus keta*        COHO *Oncorhynchus kisutch*  
 KING *Oncorhynchus tshawytscha*

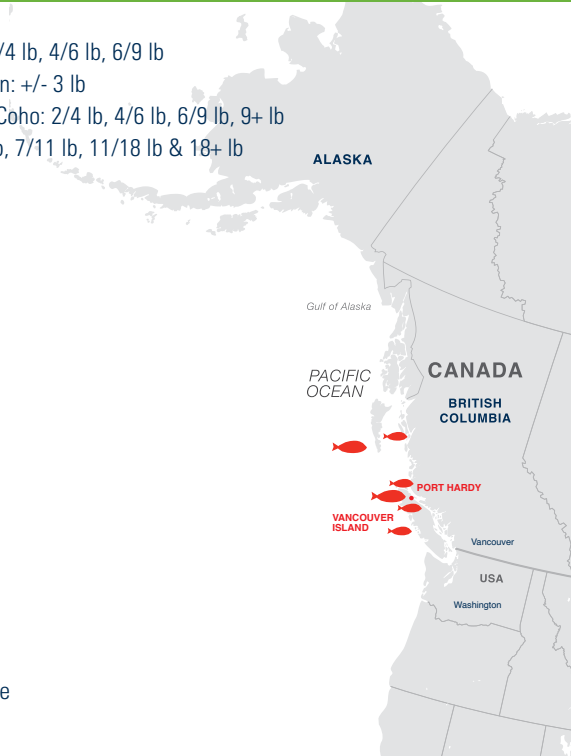
**SIZING:**        Sockeye: 2/4 lb, 4/6 lb, 6/9 lb  
                       Pink Salmon: +/- 3 lb  
                       Chum and Coho: 2/4 lb, 4/6 lb, 6/9 lb, 9+ lb  
                       King: 4/7 lb, 7/11 lb, 11/18 lb & 18+ lb

**PRODUCT FORMS:**    Head On  
                                   Head Off  
                                   Fillets  
                                   Portions

**HARVEST METHOD:**    Troll  
                                   Seine  
                                   Gillnet

**FREEZING METHOD:**    Blast  
                                   IQF

**PACKAGING:** 10 lb  
                       25 lb  
                       50 lb  
                       1250 lb Tote



### HARVEST SEASON

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
					🐟	🐟	🐟	🐟	🐟	🐟	



## DUNGENESS CRAB

*Cancer magister*

**SIZING:** 1.5 - 2 lb  
2+ lb

**PRODUCT FORMS:** Live  
Cooked Sections  
Whole Cook

**HARVEST METHOD:** Trap

**FREEZING METHOD:** Blast Brine

**PACKAGING:** 40 lb - Live  
25 lb - Cooked Sections  
30 lb - Whole Cook

### HARVEST SEASON

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

ALASKA

Gulf of Alaska

PACIFIC OCEAN

PRINCE RUPERT

HAIDA GWAI

PORT HARDY

VANCOUVER

CANADA

BRITISH COLUMBIA

USA

Washington

## SPOT PRAWNS

*Pandalus platyceros*

**SIZING:** Medium 34 - 42  
Large 25 - 33  
X Large 20 - 24  
Jumbo 15 - 19  
Super Jumbo 9 - 14

**PRODUCT FORMS:** Live  
Head On  
Head Off (Tails)

**HARVEST METHOD:** Trap

**FREEZING METHOD:** Frozen at Sea (FAS)  
Contact Plate

**PACKAGING:** 12 x 1 kg - Head on  
12 x 1 lb - Tail  
12 x 227g - Tail

### HARVEST SEASON

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

ALASKA

Gulf of Alaska

PACIFIC OCEAN

PRINCE RUPERT

HAIDA GWAI

PORT HARDY

VANCOUVER ISLAND

VANCOUVER

USA

Washington

CANADA

BRITISH COLUMBIA





## BLACK COD (SABLEFISH)

*Anoplopoma fimbria*

**SIZING:** 2/3 lb, 3/4 lb, 4/5 lb, 5/7 lb, 7 + lb

**PRODUCT FORMS:** J Cut (head off and collar off)  
Fillets  
Portions  
Collars

**HARVEST METHOD:** Long-line  
Trap

**FREEZING METHOD:** Frozen at Sea (FAS)  
IQF

**PACKAGING:** 10 lb - Portions, Fillets, Collars  
25 lb - Fillets  
50 lb - J Cut

### HARVEST SEASON

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

## LINGCOD

*Ophiodon elongatus*

**SIZING:** <5 lb  
5 - 9 lb  
9 - 15 lb  
15+ lb

**PRODUCT FORMS:** Live  
Head Off  
Fillets  
Portions

**HARVEST METHOD:** Longline

**FREEZING METHOD:** Frozen at Sea (FAS)  
IQF

**PACKAGING:** 50 lb  
1250 lb Tote

### HARVEST SEASON

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

ALASKA

Gulf of Alaska

PACIFIC OCEAN

CANADA  
BRITISH COLUMBIA

PORT HARDY

VANCOUVER ISLAND

Vancouver

USA

Washington

ALASKA

Gulf of Alaska

PACIFIC OCEAN

CANADA  
BRITISH COLUMBIA

PORT HARDY

VANCOUVER ISLAND

Vancouver

USA

Washington





## ALBACORE LOINS

Thunnus alalunga

**PRODUCT FORM:** Loins (Individually Vacuum Packaged)

**HARVEST METHOD:** Surface Troll Jig

**FREEZING METHOD:** Frozen at Sea (FAS)

**PACKAGING:** 5 kg  
30 lb

### HARVEST SEASON

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



## ALBACORE TUNA

Thunnus alalunga

**SIZING:** +/- 15 lb  
+/- 7 kg

**PRODUCT FORM:** Whole Round

**HARVEST METHOD:** Surface Troll Jig

**FREEZING METHOD:** Frozen at Sea (FAS)

**PACKAGING:** 1250 lb Tote

### HARVEST SEASON

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









## SALMON ROE

SOCKEYE *Oncorhynchus nerka* PINK *Oncorhynchus gorbuscha*  
 CHUM *Oncorhynchus keta*

**PRODUCT FORMS:** Green Roe  
 Caviar

**HARVEST METHOD:** Troll  
 Seine  
 Gillnet

**FREEZING METHOD:** Contact Plate

**PACKAGING:** Green Roe: 7.5 kg x 3 - 22.50 kg  
 Caviar: 1 kg x 12 - 12 kg

### HARVEST SEASON

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
					🐟	🐟	🐟	🐟	🐟	🐟	

## PACIFIC RED SEA URCHIN

*Mesocentrotus franciscanus*

**PRODUCT FORM:** Live Whole Round  
 Fresh Roe

**HARVEST METHOD:** Dive

**PACKAGING:** 110 gram/5 Hole Tray  
 8.8 kg Master Carton

ALASKA

Gulf of Alaska

PACIFIC OCEAN

CANADA  
 BRITISH COLUMBIA

PORT HARDY

VANCOUVER ISLAND VANCOUVER

USA  
 Washington

PACIFIC OCEAN

CANADA  
 BRITISH COLUMBIA

PORT HARDY

VANCOUVER ISLAND

Vancouver  
 Washington  
 USA

### HARVEST SEASON

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
🐟	🐟	🐟	🐟						🐟	🐟	🐟





## SEA CUCUMBER

*Parastichopus californicus*

**PRODUCT FORMS:** Whole Round  
Meat  
Skin (Salted)

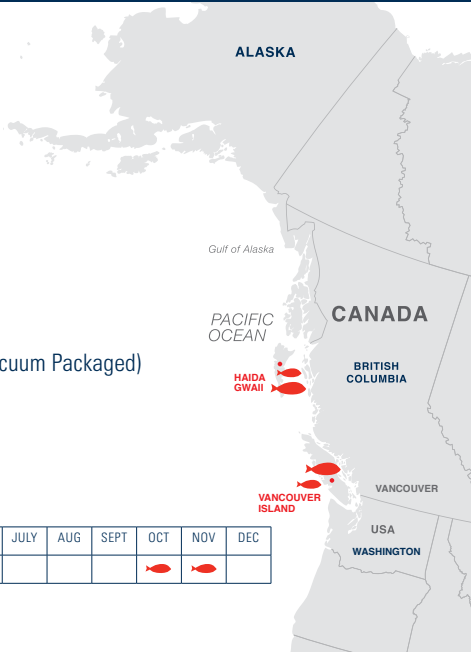
**HARVEST METHOD:** Dive

**FREEZING METHOD:** Blast

**PACKAGING:** Meat - 2 lb (Vacuum Packaged)  
Skins - IQF

### HARVEST SEASON

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
									🐟	🐟	



## PACIFIC HERRING

*Clupea pallasii*

**SIZING:** 50 grams to 150 gram

**PRODUCT FORMS:** Herring: Whole Round (Food or Bait)  
Roe: (Salted Kazunoko)

**HARVEST METHOD:** Gillnet  
Seine

**FREEZING METHOD:** Block  
IQF

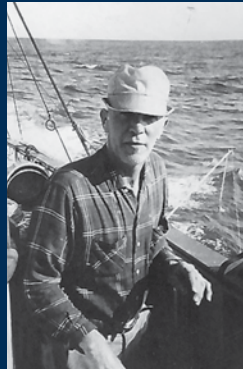
**PACKAGING:** 10 kg Block  
16 kg IQF  
20 kg Nude Block  
1250 lb Tote

### HARVEST SEASON

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
🐟	🐟	🐟	🐟							🐟	🐟



## CONNECTING OUR PAST TO OUR FUTURE



FOUR GENERATIONS | OVER 100 YEARS | FISHING | PROCESSING | EXPORTING | SUSTAINABLE | COMMITTED | LONG TERM



**NORTH DELTA**  
SEAFOODS

t. +1.604.582.8268 f. +1.604.588.9680

e. [contact@ndseafoods.com](mailto:contact@ndseafoods.com)

[www.ndseafoods.com](http://www.ndseafoods.com)