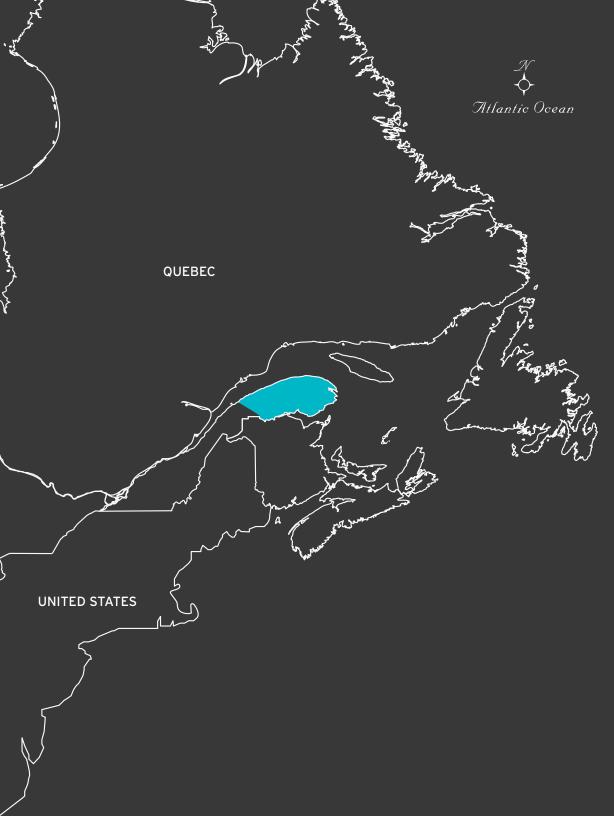






# **SEAFOOD CATALOGUE**





Every day, Gaspe fishermen deliver the freshest seafood and fish to our plants, where it is either salted or quick-frozen whole, in fillets, or according to client specifications. Whether for dried/salted, smoked, fresh and frozen products, the Gaspe Cured trademark is your guarantee of quality, freshness and authenticity every time. Our sales offices located in Quebec City and Montreal handle administration and distribution of products from our plants located along the Gaspe Peninsula.











```
Lelièvre, Lelièvre
Lemoignan Itée
```

#### GaspéCured



#### GaspéCured



gaspecured.com

#### CONTACT

Main Office International Sales 4284 rue de la Roche, bureau 220, Montréal (QC) H2J 3H9 Tel: +1 (438) 380 3516 Toll free (Can/USA) : 1 (800) 925 7430 Fax: +1 (418) 425 0678



# **FROZEN WHOLE LOBSTER** Homarus Americanus

#### GaspéCured



# FROZEN WHOLE LOBSTER

## Homarus Americanus

## **GENERAL INFORMATION**

Highly reputed, Canadian Atlantic Lobster is the most valued of all exported Canadian seafood. People from all over the world love this product, which can be prepared in various ways - alone or as an ingredient in countless gourmet dishes.

Fishing season: May to June Production season: May to June Fishing area: Gulf of Saint-Lawrence **Imports:** n/a Plants: PSG & LLL **Plant Certifications:** HACCP, C-TPAT, PCCE, BRC (PSG only) Product forms: Whole Cooked, Whole Raw Frozen, Frozen Bodies, Bullet Production/preparation process: Cooked, raw, blast frozen, brine frozen **Shelf life:** 24 months at -18°C Box size (inches): 15x12.75x5 Gross weight: 12.5 lbs Packaging (net weight): 10 lbs (4.54 kg) **Glazing:** 10-12% or to your specifications Brand: PSG and Cordier





#### Product sizes

10 - 12 oz	_ 300 - 350 g
12 - 14 oz	_ 350 - 400 g
14 - 16 oz	_400 - 450 g
16 - 18 oz	_450 - 500 g
18 - 20 oz	_500 - 550 g
20 - 22 oz	_550 - 600 g
22 oz +	600 g +

Nutrition Facts	
Value for 100 g portion	
Energy	77kCal
Fat of which saturates	0,8g 0,2g
Carbohydrates of which sugars	Og Og
Protein	16,5g
Sodium, Na	423mg



# FROZEN LOBSTER MEAT

## Homarus Americanus

GaspéCured



# FROZEN LOBSTER MEAT

## Homarus Americanus

## **GENERAL INFORMATION**

Our lobster meat is hand-picked and cooked to perfection, ensuring that the meat is always of the highest quality with a firm texture and naturally sweet taste.

Fishing season: May to June
Production season: May to June & October to December
Fishing area: Gulf of Saint-Lawrence
Imports: Maine in the October to December season
Plants: PSG & LLL
Plant Certifications: HACCP, C-TPAT, PCCE, BRC (PSG only)
Product forms: CK; CKL; Broken CK; Tail meat; Minced, Salad mix, Broken CKL, Claw, Leg only.
Production/preparation process: Cooked, shelled, Brine (PSG), Blast (LLL) frozen
Product sizes: n/a
Shelf life: 24 months at -18°C
<b>Box size (inches):</b> 9.78x7.25x7
Gross weight: 13.5 lbs
Packaging (net weight): 12 lbs – 3 x 4lb or 2 x 6lb
Brand: PSG and Cordier



C	F	I	DI	E	R"
			-	-	-
	ð	23			
1	63	Z,	4.		
4	22	æ		27	
۴	-	51		65.	61
	19	C.2		1.0	

Nutrition Fac	ts		
Per 100 g (cooked	meat)		
Amount		% Dai	ly Value
Calories 100			
Fat 0,5g Saturated 0,1 g + Trans 0 g			1% 1%
Cholesterol 70 m	g		
Sodium 380 mg			16%
<b>Carbohydrate</b> 1 g Fibre 0 g Sugar 0 g			1%
Protein 20 g			
Vitamin A Calcium	2% 6%	Vitamin C Iron	0% 2%



# **FROZEN TAILS** Homarus Americanus





# FROZEN TAILS

### Homarus Americanus

## **GENERAL INFORMATION**

Highly reputed, Canadian Atlantic Lobster is well known and the mostly valued of all exported Canadian seafood. People from all over the world love this product, which is prepared in various ways - alone or as an ingredient in countless gourmet dishes. When cooked, the crustacean's shell turns orangy-red, with pinkish white meat. The rocky, cold water in which they grow, with the abundance of plankton for food, accounts for the Atlantic Lobster's robust meat of superior unique taste.

#### Fishing season: May to June Production season: May to June & October to December Fishing area: Gulf of Saint-Lawrence Imports: Maine in October to December production season Plants: PSG & LLL Plant Certifications: HACCP, C-TPAT, PCCE, BRC (PSG only) Product forms: Raw or blanched Production/preparation process: Brine (PSG), Blast (LLL) frozen Shelf life: 24 months at -18°C Box size (inches): 15x12.75x5 Gross weight: 12.5 lbs Packaging (net weight): 10 lbs (4.54 kg) Glazing: 10-12% or to specification Brand: PSG and Cordier





#### Product sizes

2 - 3 oz 3 - 4 oz 4 oz 4 - 5 oz 5 - 6 oz 6 - 7 oz 7 - 8 oz 8 - 10 oz 10 - 12 oz _ 12 - 14 oz _ 14 - 16 oz	284-340 g 340-397 g
12 - 14 02 _ 14 - 16 oz _	

#### Nutrition Facts

Value for 100 g portion	
Energy	77kCal
Fat of which saturates	0,8g 0,2g
Carbohydrates of which sugars	Og Og
Protein	16,5g
Sodium, Na	423mg



GaspéCured

## **GENUINE GASPE CURED COD** Gadus Macrocephalus & Gadus Morhua



# **GENUINE GASPE CURED COD**

## Gadus Macrocephalus & Gadus Morhua

### **GENERAL INFORMATION**

Following the centuries-old tradition, each piece of codfish is cut by hand, mildly salted, drained of water and then stretched out in giant flakes (or wire-mesh tables) outdoors to soak up the sun. The codfish pieces are then piled up during an aging period and ultimately returned outdoors again to complete the final drying phase. This sun-bleached, drying method – accompanied by favorable north westerly trade winds off the Gaspé coast – gives the cod its transparent look, savoury taste and guarantees a product of highest quality.

Fishing season: Importation
Production season: Spring & Fall
Fishing area: All imported
Imports: Russia, Norway & Alaska
Plants: FGC
Plant Certifications: HACCP, C-TPAT, PCCE
Product forms: Lightly salted, ordinary cure or semi-dry, bone in, skin on
Quality: Choice, Standard, Commercial; Utility Humidity: 42% or 48%
Production/preparation process: Splited, salted, drained, stretched, and sun-dried
Product Sizes: X-Large, Large, Medium, Small, X-Small
Shelf life: extended period of time (no refrigeration needed)
<b>Box size (cm):</b> 50 lbs (22,68kg): 29x18x6.25; 10 Kg: 29x18x3
Gross weight: 50 lbs: 24.26-24.30 Kg; 10 Kg: 11.02-11.06 Kg
Packaging (net weight): 50 lbs (22.68 kg) or 10 kg cardboard box
Brand: Gaspé Cured

Nutrition Facts	
Per 100 g of product	
Amount	
Energy	166 cal.
Protein	40 g
Fat	0,1 g
Cholesterol	155 mg
Sodium	5600 mg
Potassium	710 mg
Calcium	90 mg

#### GaspéCured



**OCEAN PERCH** 

Sebaste Marinus

# **OCEAN PERCH**

### Sebaste Marinus

### **GENERAL INFORMATION**

Ocean Perch, commonly known as Redfish, is wild caught in the clean, icy-cold Atlantic Ocean. The majority of our local Ocean Perch catch is processed into frozen, skin-on fillets for retail markets in the United States or whole for the Asian market.

#### Fishing season: June to September Production season: June to September Fishing area: Gulf of Saint-Lawrence Imports: None Plants: LLL & PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Fresh or frozen fillets, frozen H&G or HOG Production/preparation process: Sliced, frozen Shelf life: 18 months Box size (cm): Shatter pack: 49x31x16; IQF: 39x30x11.5 Gross weight: Shatter pack: 19.47 - 19.59 Kg; IQF: 4.93 - 4.96 Kg Packaging (net weight): Fresh fillets: 10 lb styrofoam box; Frozen fillets shatterpack: 4x10 lb cartons; Frozen fillets IQF: 1x10 lb carton Brand: La Gaspésienne and Cordier



2 - 4 counts 4 - 6 counts 6 - 8 counts 8 - 12 counts

# Nutrition Facts Value for 100 g portion Energy 79kCal

05	
<b>Fat</b> of which saturates	1,5g 0,3g
Carbohydrates of which sugars	Og Og
Protein	15,3g
Sodium, Na	287mg







# **GREENLAND HALIBUT**

Reinhardtius Hippoglossoides

GaspéCured



# **GREENLAND HALIBUT**

## Reinhardtius Hippoglossoides

## **GENERAL INFORMATION**

With its rich and delicate flavor, Greenland Halibut is a delicious fish with white, firm, dense flesh. It is an excellent substitute for Atlantic halibut, sole, haddock, cod and plaice.

Fishing season: June to October
Production season: June to October
Fishing area: Gulf of Saint-Lawrence
Imports: None
Plants: LLL & PG
Plant Certifications: HACCP, C-TPAT, PCCE
Product forms: Frozen and fresh fillets, H&G, HOG,
Head-on frame, Tails, Heads
Production/preparation process: Fillets : Skinned, sliced, frozen
and packaged (shatterpack or IQF)
Shelf life: 18 months
<b>Box size (cm):</b> Shatter pack: 49x31x16; IQF: 40x30x11.5;
HOG and H&G: 59x39.5x14; Head-on-frames, tails, heads: 59x39x14;
Gross weight: Fillets Shatter pack: 19.47-19.59 kg; IQF: 4.93-4.96 kg;
HOG and H&G: 18.60-18.80 kg; Head-on-frames,
tails, heads: 18.60-18.80 kg
<b>Packaging (net weight):</b> Frozen fillets shatterpack: 4 x 10 lbs

Packaging (net weight): Frozen fillets shatterpack: 4 x 10 lbs carton box; Frozen fillets IQF: 1 x 10 lbs carton box; Fresh fillets: 1 x 10 lbs styrofoam box; HOG/H&G/Head-on frames/tails/heads: 1 x 18 kg carton box
Brand: La Gaspésienne and Cordier



## CORDIER"

Product sizes	
---------------	--

#### Fillets form:

2 - 4 oz 4 - 8 oz 8 - 16 oz 16 - 32 oz

#### HOG:

400 - 800 g 800 - 1000 g 1000 - 1200 g 1200+ g

#### H&G:

500 - 1000 g

#### **Nutrition Facts**

Value for 100 g portion	
Energy	186kCal
Fat of which saturates	13,8g 2,4g
Carbohydrates of which sugars	Og Og
Protein	14,4g
Sodium, Na	80mg

## **ATLANTIC HALIBUT** Hippoglossus Hippoglossus



gaspecured.com

### GaspéCured

## **ATLANTIC HALIBUT** Hippoglossus Hippoglossus

## **GENERAL INFORMATION**

With its rich and delicate flavor, Atlantic Halibut is a delicious fish with white, firm, dense flesh. It is an excellent substitute for sole, haddock, cod and plaice.

Fishing season: May to October Production season: May to October Fishing area: Gulf of Saint-Lawrence Imports: None Plants: LLL, PSG & PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Whole Fresh, H&G Product forms: Whole Fresh, H&G Product Sizes: May Vary Box size (cm): May Vary Box size (cm): May Vary Gross weight: May Vary Packaging (net weight): Wax Carton Boxes, May Vary Brand: La Gaspésienne, Cordier & PSG





#### Product sizes

10 - 50 lbs 50 - 85 lbs 85 - 125 lbs 125 lbs +

#### Nutrition Facts Value for 100 g portion 91kCal Energy 1,3g Fat of which saturates 0,3g Carbohydrates Og of which sugars Og Protein 18,6g Sodium, Na 68mg

#### GaspéCured

State Ball Long Line State Ball State

# LIGHTLY SALTED COD FILLET

Gadus Macrocephalus & Gadus Morhua



# LIGHTLY SALTED COD FILLET

## Gadus Macrocephalus & Gadus Morhua

## **GENERAL INFORMATION**

Our Gaspé Cured frozen lighty salted cod fillets are made from only the highest quality frozen at sea cod.

Fishing season: Importation Production season: Spring & Fall Fishing area: All imported Imports: Russia, Norway & Alaska Plants: PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Skinless frozen fillets lightly salted Product ion/preparation process: Skinned, sliced, salted and frozen Product sizes: May vary Shelf life: 18 months Box size (cm): 40x30x21 Gross weight: 9.58 - 9.62 Kg Packaging (net weight): 20 lbs packaged in carton boxes Brand: La Gaspésienne



 Nutrition Facts

 Available upon request



## **LIGHTLY SALTED GREENLAND HALIBUT FILLET** Reinhardtius Hippoglossoides

## **LIGHTLY SALTED GREENLAND HALIBUT FILLET** Reinhardtius Hippoglossoides

### **GENERAL INFORMATION**

Our *Gaspé Cured* lighty salted Greenland Halibut fillets frozen IQF (individually quick frozen) are made from only the highest quality Halibut fished from the icy cold waters off the Atlantic coast of Canada.

Fishing season: June to October Production season: June to October Fishing area: Gulf of Saint-Lawrence Imports: None Plants: PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Skinless frozen fillets Production/preparation process: Skinned, sliced, salted and vacuum pack (10 X 1 lb) Product Sizes: May vary Shelf life: 18 months Box size (cm): 40x30x11.5 Gross weight: 5.33 - 5.36 Kg Packaging (net weight): 10 X 1 lb vacuum sealed bag, packed in carton box Brand: La Gaspésienne





# **SMOKED COD FILLET** Gadus Macrocephalus & Gadus Morhua





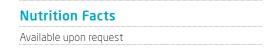
# SMOKED COD FILLET

## Gadus Macrocephalus & Gadus Morhua

## **GENERAL INFORMATION**

We carefully select only the best quality fish for our smoked product line, made from only longline caught and frozen at sea cod. Our plant *Les Pêcheries Gaspésiennes* is equipped with the latest technological smokehouse following the strictest HACCP quality standards.

Fishing season: Importation Production season: Year round Fishing area: All imported Imports: Russia, Norway & Alaska Plants: PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Skinless frozen fillets, smoked Production/preparation process: Skinned, sliced, marinated, smoked and layer pack frozen Product Sizes: May vary Shelf life: 18 months Box size (cm): 40x30x11.5 Gross weight: 4.93 - 4.96 Kg Packaging (net weight): 10 lbs cardboard box, frozen layer pack Brand: La Gaspésienne





## **SMOKED GREENLAND HALIBUT FILLET** Reinhardtius Hippoglossoides





## **SMOKED GREENLAND HALIBUT FILLET** Reinhardtius Hippoglossoides

### **GENERAL INFORMATION**

The halibut are fished in the icy cold waters off the coast of Atlantic Canada. We carefully select only the best quality fish for our smoked product line. Our plant *Les Pêcheries Gaspésiennes* is equipped with the latest technological smokehouse following the strictest HACCP quality standards.

Fishing season: June to October Production season: Year round Fishing area: Gulf of Saint-Lawrence Imports: None Plants: PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Skinless, frozen, layer pack fillets Product forms: Skinless, frozen, layer pack fillets Product Sizes: May vary Shelf life: 18 months Box size (cm): 40x30x11.5 Gross weight: 4.93 - 4.96 kg Packaging (net weight): 10 lbs cardboard box, frozen layer pack Brand: La Gaspésienne







## **SMOKED ATLANTIC SALMON FILLET** Salmo Salar





# **SMOKED ATLANTIC SALMON FILLET** Salmo Salar

### **GENERAL INFORMATION**

Our plant Les Pêcheries Gaspésiennes is equipped with the latest technological smokehouse following the strictest HACCP quality standards.

Fishing season: Year round Production season: Year round Fishing area: None Imports: Farmed salmon Plants: PG Plant Certifications: HACCP, C-TPAT, PCCE Product forms: Frozen fillet, skin-on, frozen layer pack Production/preparation process: Sliced, marinated, smoked Product Sizes: May vary Shelf life: 18 months Box size (cm): 40x30x11.5 Gross weight: 4.93 - 4.96 kg Packaging (net weight): 10 lbs cardboard box, frozen layer pack Brand: La Gaspésienne



Nutrition Facts
Available upon request



## **SMOKED HERRING** Clupea Harengus





## **SMOKED HERRING** Clupea Harengus

### **GENERAL INFORMATION**

Caught from Atlantic cold water shores off the Gaspé Peninsula, Canada, the fresh herring is cured using coarse natural salt, then smoked and dried the traditional way over a natural wood fire for 4-6 weeks in our smokehouse *Les Fumoirs Gaspé Cured*.

Nutrition Facts	
Value for 100 g portion	
Energy	217kCal
Fat of which saturates	12,4g 2,8g
Carbohydrates of which sugars	Og Og
Protein	24,6g
Sodium, Na	918mg



# A GREAT TRADITION OF QUALITY & AN AUTHENTIC





4284 rue de la Roche, bureau 217 Montréal (QC) H2J 3H9

Main office : +1 (438) 380 3516 Toll free (Can/USA) : 1 (800) 925 7430 Fax : +1 (418) 425 0678