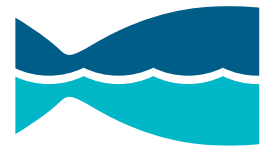


GENUINE GASPE CURED COD

Gadus Macrocephalus/Gadus Morhua

GaspéCured



gaspécured.com

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.



PRODUCT SIZES

May vary

PRODUCTION SEASON

Spring & Fall

PRODUCT FORMS

- Lightly salted
- ordinary cure or semi-dry
- bone in
- skin on
- 42% or 48% Humidity

PACKAGING

Net weight:
50 lbs (22.7 kg)
10 kg cardboard box

BRAND

Gaspé Cured

CONTACT

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