

Seafood from Canada

Pacific and Freshwater

Common/Scientific Name	PROCESSED/VALUE-ADDED PRODUCTS																				
	FRESH/LIVE					PRINCIPAL TREATMENTS					PRINCIPAL FORMS										
	Winter	Spring	Summer	Fall	Frozen	Salted	Smoked	Dried	Pickled	Canned	Jarred	High Pressure	Dressed/FAC	Spill	Filets	Blocks	Portions/Skals	Steaks	Strips	Box	Meat/Sections
PACIFIC FINFISH																					
Cod (Pacific) (<i>Gadus macrocephalus</i>)																					
Flounders/Soles (<i>Parophrys vetulus, Lepidopsetta bilineata</i>)*																					
Hake (<i>Merluccius productus</i>)																					
Halibut (<i>Hippoglossus stenolepis</i>)																					
Herring (<i>Clupea harengus pallasii</i>)																					
Lingcod (<i>Ophiodon elongatus</i>)																					
Rockfish (<i>Sebastes pinniger, S. alutus, S. brevispinis, S. ruberrimus</i>)*																					
Sablefish (<i>Anoplopoma fimbria</i>)																					
Salmon, Atlantic (Farmed) (<i>Salmo salar</i>)																					
Salmon, Chinook (Wild) (<i>Oncorhynchus tshawytscha</i>)																					
Salmon, Chinook (Farmed) (<i>Oncorhynchus tshawytscha</i>)																					
Salmon, Chum (Wild) (<i>Oncorhynchus keta</i>)																					
Salmon, Coho (Wild) (<i>Oncorhynchus kisutch</i>)																					
Salmon, Coho (Farmed) (<i>Oncorhynchus kisutch</i>)																					
Salmon, Pink (Wild) (<i>Oncorhynchus gorbuscha</i>)																					
Salmon, Sockeye (Wild) (<i>Oncorhynchus nerka</i>)																					
PACIFIC SHELLFISH																					
Clams (<i>Panope generosa, Tresus nuttali, Protothaca staminea, Saxidomus giganteus, Tapes philippinarum</i>)																					
Crab, Dungeness (<i>Cancer magister</i>)																					
Oysters (<i>Crassostrea gigas</i>)																					
Sea Urchins (<i>Strongylocentrotus franciscanus</i>)																					
Shrimp (<i>Pandalus jordani</i>)																					
FRESHWATER FISH (includes Manitoba, Alberta, Saskatchewan, the Northwest Territories, and Lake Erie)																					
Mullet (<i>Catostomus commersonii</i>)																					
Northern Pike (<i>Esox lucius</i>)																					
Pickrel (<i>Stizostedion vitreum</i>)																					
Sauger (<i>Stizostedion canadense</i>)																					
Smelt (<i>Osmerus mordax</i>)																					
Whitefish (<i>Coregonus clupeaformis</i>)																					
White Bass (<i>Morone chrysops</i>)																					
White Perch (<i>Morone americanus</i>)																					
Yellow Perch (<i>Perca flavescens</i>)																					

Fresh/Live seasons are broken down as follows:

Winter: December, January, February

Spring: March, April, May

Summer: June, July, August

Fall: September, October, November

Freshwater fish are sold fresh only in North American markets.

□ No Catch

● Available

● Peak season

● Treatments available

● Forms available