WHAT IS SPECIAL ABOUT ORGANIC OCEAN®?



Organic Ocean® is an elite supplier of the highest quality seafood. Our traditional harvesting methods and delicate handling techniques result in fresh, unblemished, naturally occurring ocean products that top chefs and connoisseurs rate the best in the world. Our workers make up a close community of family, friends, and First Nations fishermen who share ethics and values about the sustainability of the sea, the fish, and the environment. We love to fish. Our

customers love our seafood. Organic Ocean® seafood is free of harmful chemicals, pesticides, antibiotics, growth hormones, preservatives, coloring agents, and other degrading substances that frequently plague and pollute industrially produced seafood. The fish we harvest live natural lives in the ocean. They eat naturally healthy food. No wonder they taste so good.

FISHERMEN KNOW THE BEST SEAFOOD

Here is our secret. Our experience, expertise, and commitment to best practices and responsible harvesting give us the advantage in procuring and distributing first class seafood. We understand our work as fishermen. We are the experts who know how fish and shellfish should look and smell and taste. We screen and sort and select our fish by hand, not with machines. Such close and careful contact with our seafood gives us the confidence to guarantee unconditional satisfaction to our clients.







INCOMPARABLE

Organic Ocean® fish are not in the same class as other seafood. You can tell by their true and vibrant color, their superior texture, their fresh smell and delicious taste. Our wild fish and shellfish are healthy because they have the benefit of a natural diet and the stimulus of a rigorous free open ocean life. The result is a superior product with high nutritional value and exquisite flavor.



TOP CHEFS ENDORSE ORGANIC OCEAN®

We employ manual processes that avoid rugged handling of our products. As orders are assembled, all our seafood is individually inspected to ensure prime quality. With

our integrated sea-ground-air logistics system, we are able to deliver live or fresh seafood to customers within 24 to 48 hours of harvest. Our record of on-time delivery of exceptional quality fish and shellfish to the most influential and discerning chefs has given us, and them, a standing reputation and a following among world class tastemakers.

