



# North Coast Seafood

## Safety of Product

North Coast never substitutes species and ships in insulated packaging in order to protect your investment in the box.

## Consistent Cut Techniques

Never worry about a fillet that's not quite the right size. North Coast guarantees the accuracy of weight in all of its products. The portion-cut products will always be accurate because they are always cut within North Coast facilities.



## Wet Storage of Shellfish

All shellfish are stored for a short period of time in disinfected sea water to ensure a certifiably safe eating experience for your customer. This also allows them to stockpile certain shellfish so that in times of low inventory worldwide,

## Worldwide Company

North Coast has employees working worldwide to inspect and buy fish directly off of the fishing boat before the product is unloaded to the major markets.

## Consistency of Product and Service

North Coast monitors the fishing boats, along with all their own processing, and shipping. They control the product from ship to shore! Never worry about where a product is coming from and get your product as fast as possible.



## Overnight Direct Shipping

If you place an order by 10 am today, your product will be at your doorstep by 10 am the next day. This delivers flexibility like never before.

## Inspection of Product

USDA inspections of product in the fishing industry are voluntary and paid for by the distributor. North Coast believes that they should inspect their own fish, according to USDA standards and then to their own quality control standards, so every piece of fish has been inspected.



## Wholesome Product

There are no chemicals used to treat fish anywhere at the facility. The industry standard is to use tripolyphosphates to aid in water retention of product, but not at North Coast. Your product is always wholesome and fresh. They also prefer to buy fish from fishermen who use hook and line procedures rather than nets due to the trauma that nets cause to the fish and the ocean's environment.

## Award winning Facilities

The only fish processing plant to have an in house processing lab belongs to North Coast. They test for parasites, diseases, microbes, pathogens, toxins and discontinuity in their fish daily. The temperature and climate controlled atmosphere makes their facility USDA Grade A. This means that the technicians on staff are able to test your fish at any time and to answer any questions you may have.

*"North Coast is great quality. We get a few different varieties and we've had good luck with all of them. We never have any quality issues; it's always packed nice and never damaged. It's always fresh product." -Chef, Crab Shack*

*"It's Excellent! Its amazing getting fresh seafood coming from Boston and it's still really fresh. Their sizing is always consistent; we've never had a problem. If they say it's a 3 to 4 pound box then it is.*

*It's a great product." -Chef, Buffalo Chop House*