

Bristol

A MAINE-BASED COMPANY

Est. 1992

Longline Caught
HADDOCK

FRESHER THAN FRESH



TASTE THE DIFFERENCE

• FILLETED & HAND TRIMMED IN PORTLAND, ME •

Bristol

ZERO WATER ADDED:

Our haddock fillets are all-natural, preservative free and have zero water added. The result is a difference you can see and taste.

HANDLED WITH CARE:

Each Bristol haddock fillet is hand trimmed and hand packed to make sure you get the very best.

HIGH IN PROTEIN:

Haddock is high in protein, low in fat and full of essential vitamins. A 3oz. serving of cooked haddock contains 20.6 grams of protein, roughly 40% of the recommended daily intake.

HEART HEALTHY:

The American Heart Association recommends that you eat fish at least two times per week. Haddock is a healthy option, with a 3 oz portion having just 77 calories and 0.2 g of saturated fat.

SUSTAINABILITY:

The Norway North East Arctic haddock fishery was certified sustainable by the MSC in April 2010.

SPECIFICATIONS:

HARVEST LOCATION	NORWAY
HARVEST METHOD	LOGLINE CAUGHT
SPECIES	MELANOGRAMMUS AEGLEFINIUS

PRODUCED & DISTRIBUTED BY:

BRISTOL SEAFOOD LLC
5 PORTLAND FISH PIER
PORTLAND, MAINE 04101, USA
207-774-3177

WWW.BRISTOLSEAFOOD.COM

Longline Caught HADDOCK



THIS IS WHAT HADDOCK IS SUPPOSED TO TASTE LIKE

As we look out over the Atlantic Ocean from the fish pier in Portland, we know where to find the best tasting product that meets our "Maine Standards" of quality. So, when your customers demand the best tasting haddock without compromise, they deserve Bristol. Our Norwegian haddock is line-caught in the ice cold waters of Norway, frozen at sea within 4 hours of catch, and shipped directly to our processing facility in Portland, Maine where it is filleted and hand trimmed. Your customers get the best of both worlds: large, healthy haddock from an MSC-certified fishery, and a fillet that is hand trimmed and packed here in the USA. The result is an all-natural, wild-caught haddock fillet with outstanding flavor and appearance.

Peter Handy

PETER HANDY
PRESIDENT

