

Bristol

A MAINE-BASED COMPANY

Est. 1992

LONGLINE CAUGHT



ALASKAN COD

FRESHER
THAN FRESH



TASTE THE
DIFFERENCE

◦ FILLETED & HAND TRIMMED IN PORTLAND, ME ◦

Bristol

ALL-NATURAL:

Our wild-caught Alaskan cod fillets are all-natural and preservative free for a difference you can see and taste.

HANDLED WITH CARE:

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

HIGH IN PROTEIN:

Cod is high in protein, low in fat and full of essential vitamins. A 3 oz. serving of cooked cod contains 13 grams of protein, roughly 26% of the recommended daily intake.

HEART HEALTHY:

The American Heart Association recommends that you eat fish at least two times per week. Cod is a healthy option, with a 3 oz portion having just 59 calories and 0.1 g of saturated fat.

SUSTAINABILITY:

The Gulf of Alaska Pacific cod fishery was certified sustainable by the MSC in January 2010.

SPECIFICATIONS:

HARVEST LOCATION	ALASKA
HARVEST METHOD	LONGLINE CAUGHT
SPECIES	GADUS MICROCEPHALUS

PRODUCED & DISTRIBUTED BY:

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

WWW.BRISTOLSEAFOOD.COM

LONGLINE CAUGHT ALASKAN COD



THIS IS WHAT COD IS SUPPOSED TO TASTE LIKE

As we look out over the water 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 cod without compromise, they deserve Bristol. Our Alaskan cod is line-caught in the ice cold waters of Alaska, frozen at sea within hours of catch, and shipped to our processing facility in Portland, Maine where it is filleted and hand trimmed. Your customers get the best of both worlds: large, healthy cod from an MSC-certified fishery, and a fillet that is caught, hand-trimmed, and packed here in the USA. The result is an all-natural, wild-caught cod fillet with outstanding flavor and appearance.

Peter Handy

PETER HANDY
PRESIDENT

