

Steak and Fillet Packs offer customers convenience and more:

- They're an easy-to-cook, quick meal solution.
- Perfect for portion control.
- Health- and wellness-friendly for health-conscious customers.

Build your business with Steak and Fillet Packs!

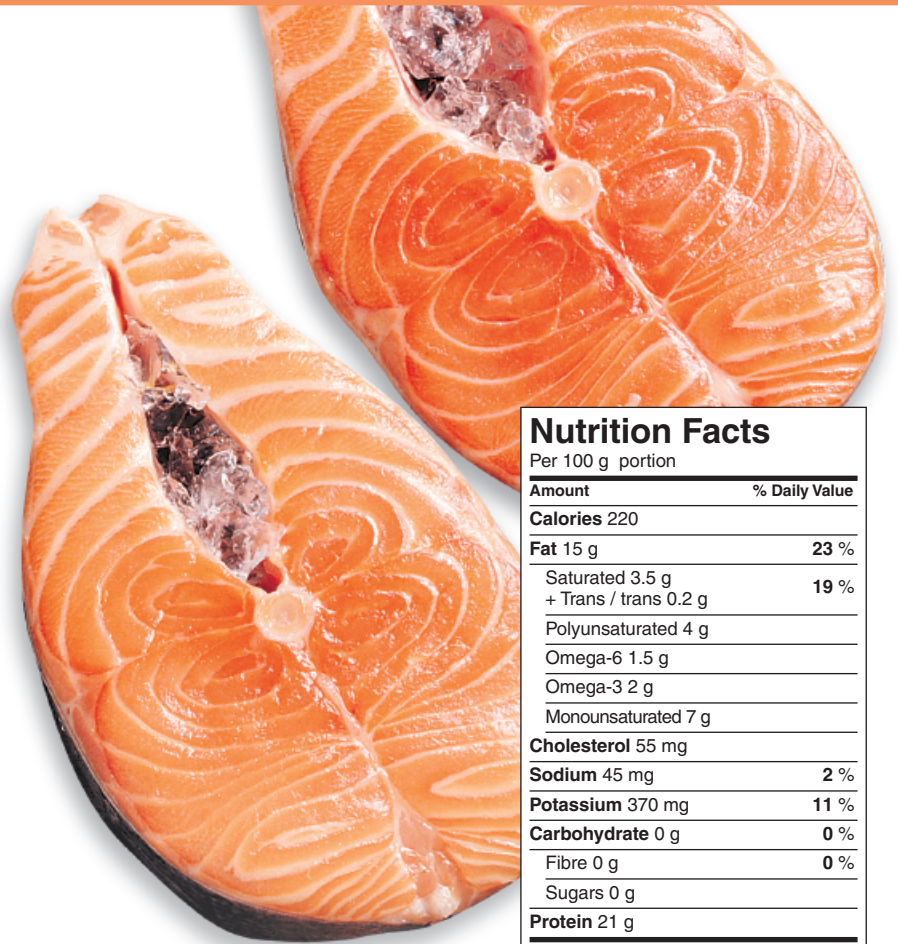
- You can feature healthy and easy meal solutions at an affordable price.
- Build traffic at the counter and increase customer loyalty.
- It's an easy way to add variety to the fish counter.
- You can count on consistent high quality time and again.



Heritage Steak and Fillet Pack

Satisfy a number of demands quickly and easily with this variety pack.

Experts recommend a daily intake of 250mg of **Omega-3** fatty acids to reduce the risk of heart disease. This can be achieved by eating 170g of Atlantic Salmon per week.**



Nutrition Facts	
Per 100 g portion	
Amount	% Daily Value
Calories 220	
Fat 15 g	23 %
Saturated 3.5 g + Trans / trans 0.2 g	19 %
Polyunsaturated 4 g	
Omega-6 1.5 g	
Omega-3 2 g	
Monounsaturated 7 g	
Cholesterol 55 mg	
Sodium 45 mg	2 %
Potassium 370 mg	11 %
Carbohydrate 0 g	0 %
Fibre 0 g	0 %
Sugars 0 g	
Protein 21 g	
Vitamin A	0 %
Vitamin C	2 %
Calcium	0 %
Iron	2 %

Forms

Steak and Fillet* Packs
(steak and tail fillets)

Description

• 10-lb Styro-boxes



Sales tip

Looking for another easy-to-make True North Atlantic Salmon option? Consider our Case-Ready Program. They come ready to display for quick and easy in-store management.

Why choose fresh Heritage Atlantic Salmon from True North?

Fresh – Your next salmon order is still swimming! We harvest to order and typically deliver within 48 hours.

Consistent quality – Enjoy the impeccable, translucent orange-to-red colour throughout the fillet and refined, delicate Atlantic Salmon taste and texture.

Raised with care – Our highest priority is to maintain the health and welfare of our fish and preserve the natural environment. Low stocking densities provide space to swim in the cold, clean coastal waters of the North Atlantic Ocean.

For our full product offering visit truenorthsalmon.com today!

* Machine-boned and verified by production experts. Fillets are deboned but True North Salmon cannot guarantee that they are completely boneless. Some bones or small bones can sometimes escape detection and extraction.

** Leslie Beck, "Nutrition Scales Tip in Fish's Favour," *The Globe and Mail*, Wednesday, October 18, 2006.

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