

ORGANIC OCEAN® WILD PACIFIC PRAWNS AND SHRIMP

Working with sustainable seafood advocacy groups, Organic Ocean has been a leader in steering chefs to the environmentally responsible wild Pacific shrimp and away from the farmed variety that are grown in huge industrial tanks or shallow, man-made ponds that can stretch for acres. Rampant use of antibiotics and chemicals to address disease and bacterial and algal growth in shrimp farms contributes to a sludge of fecal matter and chemicals that is discharged into the surrounding environment in addition to raising concerns about how safe farmed shrimp are to eat. By comparison, wild Pacific shrimp are a healthy source of the antioxidant and anti-inflammatory astaxanthin and Omega-3 fatty acids which, in addition to their firm texture and sweet, delicate and succulent flavor, has established them as among the finest crustaceans our ocean's surrender.



WILD B.C. SPOT PRAWNS

The wild B.C. spot prawn is the largest of the seven commercial species of shrimp found on the West Coast of Canada. They are most recognizable for their reddish brown color (which turns bright pink when cooked), defining white spots on the tail and white horizontal bars on the carapace. All wild B.C. spot prawns are hermaphroditic – born as males, with the final two years of their four-year lifespan spent as females. The wild B.C. spot prawn fishery has become a sustainability benchmark for the wild capture fisheries. By harvesting with baited traps spread along the rocky ocean floor, this fishery has little impact on the sea bed and sees limited bycatch of other species.



CHATHAM SOUND WILD SIDESTRIPE SHRIMP

Harvested in the coastal inlets and fjords of the North coast of British Columbia, the sidestripe or giant shrimp is second in size to the spot prawn. As they are caught, the sidestripe shrimp are immediately sorted and graded for size, tailed, rinsed and flash frozen at extremely low temperatures in brine-filled containers preserving the remarkably sweet yet delicate flavor and firm texture.



WILD PACIFIC HUMPBAC SHRIMP



The humpback (also called king) shrimp are harvested in a small artisanal trap fishery conducted in Prince Rupert Harbour. Acknowledged as the finest eating of the six species of North Pacific shrimp, the humpback shrimp are available as frozen-at-sea tails in brine-filled tubs.

FISHERMEN KNOW THE BEST SEAFOOD